

Elusive Brewing - Spellbinder (clone) - 5.9%

American Porter

Author: Pig Den Brewing

Type: All Grain

IBU : 23 (Tinseth)
 BU/GU : 0.37
 Colour : 61 EBC
 Carbonation : 2.4 CO₂-vol

Pre-Boil Gravity : 1.047
 Original Gravity : 1.061
 Final Gravity : 1.016

Fermentables (1.59 kg)

1.164 kg - Pale Ale Golden Promise 5.5 EBC (7...
 ^ Golden Promise is a beautiful heritage vari...
 195 g - Brown Malt 150 EBC (12.2%)
 ^ EBC 150
 78 g - Crystal Dark 240 EBC (4.9%)
 ^ EBC 240
 78 g - Crystal Light 104 EBC (4.9%)
 39 g - Chocolate Malt 1240 EBC (2.5%)
 ^ EBC 950
 39 g - Naked Oats Malted 3 EBC (2.5%)

Hops (4.7 g)

60 min - 4.7 g - Magnum - 10.7% (23 IBU)
 ^ The Malt Miller (UK) HOP-06-009

Miscellaneous

Mash - 1.29 ml - Calcium Chloride (CaCl₂) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.57 g - Epsom Salt (MgSO₄)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Primary - 26 g - Whole Coffee Beans
 ^ Add Whole Coffee Beans for 1 day at 20 degr...

Yeast

0.5 pkg - Fermentis SafAle English Ale S-04
 ^ The Malt Miller (UK) YEA-02-024

01 Brouwpunt 5L (60min) (rev 3)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.78 L
 Sparge Water : 4 L
 Boil Time : 60 min
 Top-Up Water : 0.63 L
 Total Water : 9.41 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 5 days - Primary
 5 °C - 4 days - Cold Crash

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 57 Mg 15 Na 67 Cl 100 SO 68

SO/Cl ratio: 0.7
 Mash pH: 5.41

Measurements

Mash pH:
 Boil Volume:
 Pre-Boil Gravity:
 Post-Boil Kettle Volume:
 Original Gravity:
 Fermenter Top-Up:
 Fermenter Volume:
 Final Gravity:
 Bottling Volume:



61 EBC

Recipe Notes

<https://www.elusivebrewing.com/spellbinder>
 Target: ABV = %, IBU = 23, EBC = 48, OG = 1.061, FG = 1.015, Efficiency = 75 %
 Mash in a single infusion with a target mash temperature of 67C
 Ferment at 20C for 5 days or until activity slows and target gravity reached (S-04 works fast!)
 Add whole bean coffee in a sanitised muslin bag and hold at ambient/20C for 1 day
 Crash chill to around 5C, package as per your usual process.
 Our total coffee infusion time is 3-4 days, so packaging around day 8 or 9.

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Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).