

The Belgian Shepherd - Porter - 5.9%

American Porter

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Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.49
 Color : 67 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.058
 Original Gravity : 1.061
 Final Gravity : 1.016

Fermentables (6.9 kg)

4.65 kg - Pale Ale Golden Promise 5 EBC (67.4%)
 800 g - Munich Malt 21.5 EBC (11.6%)
 500 g - BEST Oat Malt 5 EBC (7.3%)
 450 g - Crystal T50 133 EBC (6.5%)
 250 g - Carafa II 820 EBC (3.6%)
 250 g - Chocolate Malt 1185 EBC (3.6%)

Hops (50 g)

30 min - 25 g - Columbus/Tomahawk/Zeus (CTZ)...
 10 min - 25 g - Cascade - 4.3% (3 IBU)

Miscellaneous

Mash - 1 g - Calcium Chloride (CaCl2)
 Mash - 3.5 g - Epsom Salt (MgSO4)
 Mash - 1 g - Gypsum (CaSO4)
 Mash - 4 ml - Phosphoric Acid 80%

Yeast

2 pkg - Mangrove Jack's New World Strong Ale M42

BrewZilla / RoboBrew 35L

Batch Size : 25 L
 Boil Size : 29.63 L
 Post-Boil Vol : 28.13 L

Mash Water : 22.7 L
 Sparge Water : 11.95 L
 Boil Time : 30 min
 Total Water : 34.65 L

Brewhouse Efficiency: 75%
 Mash Efficiency: 81%

Mash Profile

High fermentability plus mash out
 68 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 18 °C - 14 days - Primary

Water Profile

argiroupoli water (Style - American Stout)
 Ca 62 Mg 15 Na 2 Cl 17 SO 64 HCO 155

SO/Cl ratio: 3.8

Mash pH: 5.26

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



67 EBC

Recipe Notes

Drink at a temperature of 8-12°C to bring out the roasted and aromatic characteristics of the beer. If refrigerated, hold the beer bottle or glass with both hands for a couple of seconds before serving.

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