Belgian Malts that Make Your Beer So Special

English Porter



ABV	Colour	Bitterness*
5.2%	60 EBC	28 IBU

Description
A style of beer born in London in the first part of the 18th century. It was widely consumed in pubs in the city and its outskirts by workers and soon gained popularity. It has a moderate alcohol level, dark brown colour, notes of caramel and chocolate typical of the style, as well as light herbal notes of classic English hops. The medium attenuation English ale yeast guarantees this beer's moderate sweetness and body.

*The bitterness depends on the alpha acid content of hops, boiling conditions and other parameters.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: info@castlemalting.com Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

Beer recipe

INGREDIENTS /100 litres

MALT

Château Pale Ale®	73% / 15.2 kg
Château Melano	15% / 3.1 kg
Château Cara Crystal®	8% / 1.7 kg
Château Chocolat Light®	4% / 0.8 kg

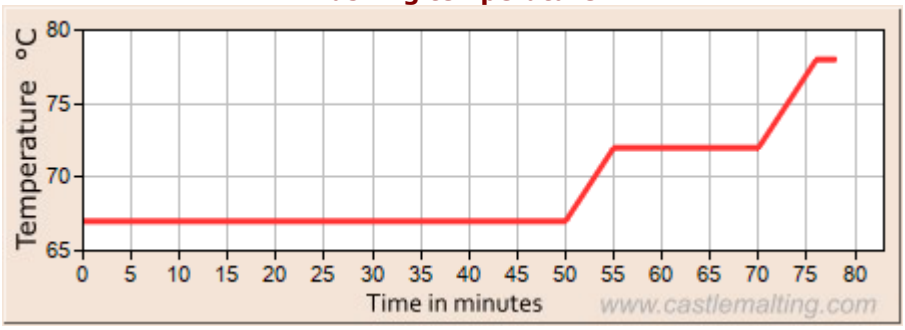
HOPS

Fuggles (4.5% AA)	300 g

YEAST

SafAle S-04	70 g

Mashing temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg

Mash-in at 67°C.

Rest for 50min at 67°C. Rise to 72°C at 1°C/min.

Rest for 15min at 72°C and do the **Iodine Test.**

Rise to 78°C at 1°C/min.

Rest for 2min at 78°C to **mash out.**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling
Boil for 60min.

Hop addition 1: After 10min add 250g of Fuggles.

Hop Addition 2: After 50min add 50g of Fuggles.

Whirlpool to remove the trub

Total evap	6%	Batch size	100L	OG	12.2°P	Efficiency	80%

Step 3: Fermentation and Maturation
Cool down the wort to 15°C and pitch the yeast.Ferment at 15°C for 1 day then rise to 18°C. Once the fermentation is done (FG reached and off flavours removed – about 7 days), drop the temperature to 8°C and rest for 1 day and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	76%	FG	2.90°P

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast and carbonate until **4.5 g/L of CO2.** The beer is ready for packaging and drinking. Enjoy!
For refermentation in the bottle, add brewing sugar and SafAle F-2.

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