



DOM: 00/00 13800

# **BROWN PORTER**

**BJCP 2015: 13C** 



### **ALL-GRAIN METHOD (13800)**

4kg SM Maris Otter



# **SPECIALTY MALTS**

0.5kg SM Crystal Medium 0.25kg JW Chocolate Malt 0.075kg SM Black Malt



#### **VITAL BEER STATS**

Batch Volume: 23 litres Wyeast 1098
WLP007
Boil Volume: 28 litres MG English Ale

Boll volume: 28 litres MG English Ale S-04 Mash time: 60 mins @ 66°C Windsor

**Boil time: 60 mins** 



#### HOPS

60g Fuggles @ 60 (Bittering hops) 15g Fuggles @ 15 (Flavour hops)



### **OTHER ADDITIONS**

Whirlfloc tablet

@ 10 (Boil)



#### **SUGGESTED YEAST**

Wyeast 1098 – British Ale WLP007 – Dry English Ale SafAle S-04 Morgans English Ale Danstar Windsor Ale



# **BREWDAY RECORD KEEPING**

Date Brewed:
Vol into Fermenter:
Original Gravity:
Fermentation temp:
No. of days in Fermenter:
Final Gravity:
ABV:
Yeast strain used:



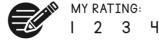
Batch volume: 231 Pre-boil volume: 281

Mash temp: 66°C Mash time: 60 mins Boil time: 60 mins

Estimated O.G.: 1.044 Estimated F.G.: 1.011 Estimated ABV: 4.3%

SRM: 28.5 IBUs: 35

# **NOTES**



Tasting date:

**Appearance:** 

Aroma:

Taste:

Overall:

# BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A moderate-strength brown beer with a retrained roasty character and bitterness. May have a range of roasted flavours, generally without burnt qualities, and often has a chocolate-caramel-malty profile.

**Aroma:** Moderate to moderately low bready, biscuit, and toasty malt aroma with mild roastiness. May have up to a moderate level of floral or earthy hops.

**Appearance:** Light brown to dark brown in colour, often with ruby highlights when help up to light. Good clarity, although may approach being opaque.

**Flavour:** Moderate bready, biscuit, and toasty malt flavour often with a significant caramel, nutty, and/or toffee character. May have other secondary flavours such as coffee, licorice, biscuits, or toast in support. Usually fairly well attenuated, although can be somewhat sweet.

**Mouthfeel:** Medium-light to medium body. Moderately-low to moderately-high carbonation. Light to moderate creamy texture.