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## FACTOTUM PORTER BROWN PORTER

**OG:** 1.051                      **Color:** 26.1 SRM  
**FG:** 1.016                      **ABV:** 4.5%  
**IBU:** 25.5

Extract	Weight	Percent
Pilsen LME	6 lbs	66.7
Dark DME	1 lb	11.1

Steeping Grains	Weight	Percent
Chocolate Malt	12 oz	8.3
Brown Malt	8 oz	5.6
Crystal 20°L	8 oz	5.6
Crystal 120°L	4 oz	2.8

Hops	Weight	IBU
Goldings, 60 min	1.25 oz	23.9
Goldings, 5 min	.75 oz	1.6

### Yeast

White Labs English Ale WLP002, Wyeast London ESB 1968, or Fermentis Safale S-04

**Additional** – Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 13C - English Porter

Originating in England, porter evolved from a blend of beers or gyles known as “Entire.” A precursor to stout. Said to have been favored by porters and other physical laborers. Differs from a robust porter in that it usually has softer, sweeter and more caramelly flavors, lower gravities, and usually less alcohol. More substance and roast than a brown ale. Higher in gravity than a dark mild. Some versions are fermented with lager yeast. Balance tends toward malt more than hops. Usually has an “English” character.

Malt flavor includes a mild to moderate roastiness (frequently with a chocolate character) and often a significant caramel, nutty, and/or toffee character. May have other secondary flavors such as coffee, licorice, biscuits or toast in support. Should not have a significant black malt character (acrid, burnt, or harsh roasted flavors), although small amounts may contribute a bitter chocolate complexity. English hop flavor moderate to none. Medium-low to medium hop bitterness will vary the balance from slightly malty to slightly bitter. Usually fairly well attenuated, although somewhat sweet versions exist. Diacetyl should be moderately low to none. Moderate to low fruity esters.

Vital Statistics:	OG: 1.040 – 1.052	FG: 1.008 – 1.014
SRM: 20 – 30	IBUs: 18 – 35	ABV: 4 – 5.4%

**Commercial Examples:** Fuller's London Porter, Samuel Smith Taddy Porter, Burton Bridge Burton Porter, RCH Old Slug Porter, Nethergate Old Growler Porter, Hambleton Nightmare Porter, Harvey's Tom Paine Original Old Porter, Salopian Entire Butt English Porter, St. Peters Old-Style Porter

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
8.25 lbs Maris Otter

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Reduce bittering hops to 1 oz and follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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