

#37: Regency Porter (Brown Porter)

CHRIS SWINGLEY (4-DEC-2004)

A historic brown porter, characterized by a 7:2:1 ratio between pale, brown and black malts that was common in the early 1800's. Black patent malt, used to darken beer brewed with more efficient pale malt instead of an all-brown malt grist, was patented in 1817 (British Patent Number 4112) and was already in use at Whitbread's Brewery that same year. The name comes from the period in British History known as the Regency after Prince Regent assumed the throne in 1811 when his father went mad.

Recipe (for 4.5 gallons final volume)

6½ pounds	(69%)	Crisp Maris Otter Pale Malt
1¾ pounds	(13%)	Crisp Brown Malt
1 pound	(10%)	Flaked Barley
9 ounces	(6%)	Black Patent Malt
3 ounces	(2%)	Chocolate Malt
1 ounce		U.S. Willamette whole hops, 5.1% AA (first wort hop)
1 ounce		U.S. Willamette whole hops, 5.1% AA (60 minutes)
¼ teaspoon		Irish Moss (15 minutes)

White Labs WLP022 Essex Ale Yeast, pitched at 72°F

Starter: Top crop from previous recipe stored under distilled water in fridge, pitched into 1 quart sterile wort a few days early

Aeration: Drill aerator for three minutes after pitching

Water

- Fairbanks city water
- 3¾ quarts water treated with:
 - 1 Campden tablet. removes chlorine ion and chloramine, reduces oxidation
 - 1 teaspoon Gypsum. adds 29 ppm Calcium, 70 ppm Sulphite (shooting for London water)
 - 1/4 teaspoon Pickling salt. adds 34 ppm Sodium, 53 ppm Chlorine ion (probably reduced by Campden)

Mash

- 14¼ quarts water @ 164°F, grist ratio of 1½ quarts:pound @ 154°F (Held 90 minutes). 145 at the end of the mash

Sparge

- 6½ quarts water @ 205°F, drain
- 16½ quarts water @ 168°F, drain

Boil

- Boiled 7¾ gallons for 90 minutes to yield 5.0 gallons wort
- Outdoor temperature 0°F, causing greater evaporation, lower final volume, and higher starting gravity.

Fermentation

- Primary: bucket, 7 days, 68°F. 1.016 at transfer to secondary
- Secondary: glass, 14 days, 66°F

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 7 weeks
- Ready to drink on 12-Feb-2005

Properties

Starting Gravity: 1.048	Final Gravity: 1.016
Original Extract: 11.9°Plato	Apparent Extract: 4.1°Plato
	Real Extract: 5.6°Plato
Alcohol: 4.2% by volume	Alcohol: 3.3% by weight
Apparent Attenuation: 65.8%	Mash Efficiency: 71%
Bitterness: 27 IBU	Color: 30°SRM
BU:SG: 0.56	BV: 1.00

Tasting Notes

- 14-Mar-2005 (14 weeks) – Excellent beer. Not very bitter compared to a Northwest-style porter, but it's rich, creamy and malty with just enough bitterness and roasted flavor to balance the sweetness.