

#020 London Porter [S-04 EKG/SG/Fuggl.]

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **26.5**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (66.7%)	80 %	5
Grain	Fawcett - Brown	0.5 kg (16.7%)	72 %	180
Grain	Strzegom Karmel 150	0.25 kg (8.3%)	75 %	150
Grain	Fawcett - Pale Chocolate	0.25 kg (8.3%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	30 min	6.3 %
Boil	Fuggles	25 g	15 min	4.4 %
Whirlpool	East Kent Goldings	25 g	15 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irl.	2 g	Boil	15 min
Pół tabletki				