

#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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------------|-----------|-----|------|--------|
| Fining | Mech irl. | 2 g | Boil | 15 min |
| Pół tabletki | | | | |