

90. London Porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **27.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (75%) | 79 % | 6 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (12.5%) | 70 % | 128 |
| Grain | Chocolate Malt (UK) | 0.3 kg (7.5%) | 73 % | 887 |
| Grain | Karmelowy żytni Strzegom | 0.2 kg (5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 10 g | 60 min | 9.5 % |
| Boil | Centennial | 20 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|---------|------------|
| WLP007 - Dry English Ale Yeast | Ale | Liquid | 1500 ml | White Labs |

Notes

- Finalnie 12,5blg.
16.11 warzenie i chłodzenie
17.11 14 stopni, zadane drożdże, późnym wieczorem bulkanie, w nocy przy 16 stopniach intensywna fermentacja
18.11 - 16 stopni, intensywna fermentacja, aromat żywiczny, chmielowy.
19.11 - powoli spowalnia, z rana 18 stopni, wieczorem 19, dodana jedna butelku lodu.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

20.11 - 19 stopni
21.11 - 21 stopni, wieczorem 22 fermentacja trochę przyspieszyła
22.11 - 22 stopnie, spowolniła się.
Nov 16, 2019, 2:19 PM