

# London Porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **27.1**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount          | Yield | EBC  |
|-------|--------------------------------|-----------------|-------|------|
| Grain | Pale Malt (2 Row) UK           | 1.7 kg (80.8%)  | 85 %  | 6    |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (9.5%)   | 70 %  | 435  |
| Grain | Caramel/Crystal Malt - 40L     | 0.045 kg (2.1%) | 74 %  | 79   |
| Grain | Briess - Dark Chocolate Malt   | 0.1 kg (4.8%)   | 80 %  | 1110 |
| Grain | Caramel/Crystal Malt - 40L     | 0.06 kg (2.9%)  | 74 %  | 170  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 23 g   | 60 min | 5.1 %      |

## Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Verdant IPA | Ale  | Liquid | 100 ml | Lelemend   |

## Notes

- wyszedl za slodki dodalem na zimno 12g Fuggles i 3g kawy na l. zostalo okolo 9l piwa. Kawa jest mocno wyczuwalna, kwaskowosc z palenia. Piwo dobre na pewno ciekawe. Jednak mysle ze kontra palonego slou i mniejsza ilosc kawy zadzialala by lepiej. Piwo odferentowalo do 1.014 - 4.96%  
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