

# 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	Lelemand

## Notes

- wyszedl za sladki 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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