

# London Porter

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **33.5**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **31.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38.9 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking	5 kg (72.5%)	80 %	5
Grain	Pszeniczny Karmelowy	1 kg (14.5%)	70 %	130
Grain	Pale Chocolate Malt	0.5 kg (7.2%)	60 %	690
Grain	Carafa Special 2	0.2 kg (2.9%)	50 %	1100
Grain	Carafa Special 3	0.2 kg (2.9%)	50 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim UK	30 g	60 min	11.1 %
Boil	HBC 472	10 g	15 min	11 %
Boil	HBC 472	10 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale