

# London Porter

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **18.5**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.4 kg (79.5%)	85 %	6
Grain	Caramel/Crystal Malt - 40L	0.02 kg (0.7%)	74 %	170
Grain	Black Barley (Roast Barley)	0.1 kg (3.3%)	55 %	1300
Grain	Grodziski pszeniczny wędzony dębem	0.3 kg (9.9%)	80 %	3
Grain	Brown Malt (British Chocolate)	0.2 kg (6.6%)	70 %	170

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Whirlpool	East Kent Goldings	25 g	25 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	100 g	Fermentis

## Notes

- lekko mdly, z początku alkoholowy. Brakuje kontry chmielowej. Kolor ładny czarny pod światłem braz. Piana tez ładna bialo kremowa.

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

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