

London Porter

- 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 **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Mar 28, 2022, 11:03 AM