

# London Porter

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- Gravity **15 BLG**
- ABV ---
- IBU **45**
- SRM **36.5**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **18.7 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 2.5 kg (80.1%) | 81 %  | 4   |
| Grain | Fawcett - Dark Crystal    | 0.2 kg (6.4%)  | 71 %  | 300 |
| Grain | Fawcett - Pale Chocolate  | 0.2 kg (6.4%)  | 71 %  | 600 |
| Grain | Fawcett - Brown           | 0.22 kg (7.1%) | 72 %  | 180 |

## Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Bramling Cross | 33 g   | 45 min | 4 %        |
| Boil    | Bramling Cross | 33 g   | 15 min | 4 %        |
| Boil    | Bramling Cross | 33 g   | 5 min  | 4 %        |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M03 UK Dark Ale | Ale  | Dry  | 11 g   | Mangrove Jack's |