

London Porter

- 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