

# London Porter

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **36.3**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.5 kg (75%)	81 %	5
Grain	Simpsons - Brown Malt	0.7 kg (11.7%)	74 %	500
Grain	Simpsons - Heritage Crystal Malt	0.3 kg (5%)	74 %	175
Grain	Simpsons - Crystal Extra Dark	0.3 kg (5%)	74 %	475
Grain	Simpsons - Chocolate Malt	0.2 kg (3.3%)	73 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss kveik	Ale	Slant	5 ml	House culture