

london porter clone

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **28.5**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.18 kg (38.6%) | 80 % | 5 |
| Grain | Castle Pale Ale | 0.6 kg (19.6%) | 80 % | 8 |
| Grain | Monachijski | 0.47 kg (15.4%) | 80 % | 16 |
| Grain | Brown Malt (British Chocolate) | 0.35 kg (11.4%) | 70 % | 128 |
| Grain | Caramel/Crystal Malt - 60L | 0.24 kg (7.8%) | 74 % | 118 |
| Grain | Biscuit Malt | 0.05 kg (1.6%) | 79 % | 45 |
| Grain | Chocolate Malt (UK) | 0.17 kg (5.6%) | 73 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 7 % |
| Boil | Fuggles | 10 g | 5 min | 4.5 % |