

# london porter clone

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- 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 %