

CRISP LONDON PORTER

Restrained roast and chocolate caramel | ABV 6.2% | IBU 30 | OG 1058 SG


The Porter name derives from the London workers who drank this particular brew in the 1800s. This is a classic English version of the style featuring our Chocolate Malt to give a roasted character but without any astringent burnt character. Replace Best Ale with Chevallier for a truly authentic 1800s version!

BASICS

| | |
|---------------------------------|---------|
| BATCH SIZE (LITRES): | 1630 |
| BATCH SIZE (UK BARRELS): | 10 |
| ORIGINAL GRAVITY: | 1058 SG |
| FINAL GRAVITY: | 1010 SG |
| IBUs: | 30 |
| COLOUR (EBC/SRM): | 44 / 22 |
| BREWHOUSE EFFICIENCY: | 85% |

INGREDIENTS

|  MALTS | (kg) | % |
|---|------------|----|
| BEST ALE | 314 | 85 |
| CRYSTAL 400 | 13 | 3 |
| BROWN | 16 | 4 |
| CHOCOLATE | 16 | 4 |
| RYE | 14 | 4 |
| TOTAL | 373 | |

|  HOPS | (g) | Contribution% | Alpha Acid% | Addition |
|--|-----|---------------|-------------|---------------|
| NORTHDOWN | 978 | 30 | 7.5 | Start of boil |
| PILGRIM | 699 | 30 | 10.5 | Middle |
| TARGET | 466 | 20 | 10.5 | Flame out |
| FIRST GOLD | 652 | 20 | 7.5 | Flame out |

METHODS / TIMINGS

TEMPERATURES

| | |
|---------------------------|--------------|
| MASH TEMP: | 63°C / 145°F |
| COLLECTION TEMP: | 18°C / 64°F |
| FERMENTATION TEMP: | 23°C / 73°F |

| | |
|---|---------|
|  MASH LIQUOR VOL (LITRES): | 1010 |
|  LIQUOR / MASH RATIO: | 2.7 : 1 |

TIMINGS

MASH: 60 mins **BOIL:** 60 mins

YEAST

LALLEMAND ESB



Carl's Top Tip

"The speciality malts in this recipe will add complexity, the rich flavours will be layered and be discovered as you enjoy the beer."