

Recipe:	London Porter	date:
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Batch Size:	19 litres	Boil Size:	10 litres	OG:	1.050	FG:	1.013	IBU:	30
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Fermentables

Name	Amount	Time
Dried Malt Extract	2.5kg	Added for last 20 minutes of Boil
Brown Malt	500g	Steeped for 30 minutes
Crystal Malt	400g	Steeped for 30 minutes
Chocolate Malt	340g	Steeped for 30 minutes

Boil Additions

Type	AA%	Amount	Time
Fuggles	4.5%	35g	60 minutes
Fuggles	4.5%	20g	20 minutes

Yeast:	1 x sachet Safale - S04
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Schedule

	Temp	Time
Heat required brewing liquor up to strike temperature of 72°C		
Add all steeping grains and allow to steep	67°C	30 minutes
Remove grain bag and allow to drain into the brewpot, top up the brewpot to 10 litres and bring to a boil.		
Add first addition of hops and boil	100°C	40 minutes
Turn of heat and add all of the Dried Malt Extract, mix in thoroughly.		
Bring back to boil and add second hop addition	100°C	20 minutes
Turn off heat and cool in water bath down to below 24°C		
Pour through a sanitised strainer into fermenter, top up fermenter to 19 litres		
Pitch the yeast close the fermenter with an airlock in the lid		

Fermentation

	Gravity	Days	Temp
Primary			

Secondary			

Carbonation (Bottle)

	Amount	Type
Sugar	65g	Sugar (table sugar, cane sugar, sucrose)
Yeast	N/A	N/A

Notes:

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