

Fullers London Porter (20240517) - 5%

English Porter

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Type: All Grain

IBU : 26 (Tinseth)
BU/GU : 0.52
Colour : 59 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.051
Final Gravity : 1.013

Fermentables (1.36 kg)

930 g - Pale Ale Malt 5.5 EBC (68.6%)
^ The Malt Miller (UK) MAL-00-042
201 g - Brown Malt 135 EBC (14.8%)
133 g - Extra Light Crystal Malt 100 EBC (9.8%)
^ The Malt Miller (UK) MAL-01-031
92 g - 30 min - Steep - Chocolate Malt 950 EB...
^ The Malt Miller (UK) MAL-02-004

Hops (14.4 g)

60 min - 9.3 g - Fuggle (Whole) - 5% (21 IBU)
^ Worcester Hop Shop (UK)
15 min - 5.1 g - Fuggle (Whole) - 5% (5 IBU)
^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.77 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.71 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.71 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Fermentis SafAle English Ale S-04
^ Lot # 220210 2022 062
^ Brouwmaatje (NL) BM-BL.050.005.8

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.79 L
Sparge Water : 5.3 L
Boil Time : 60 min
Total Water : 9.09 L



59 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 36 Mg 10 Na 59 Cl 79 SO 78 HCO 77

SO/Cl ratio: 1
Mash pH: 5.39
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 5.17 %, IBU = 30.03, SRM = 54.27, OG = 1.053, FG = 1.014.