

# Fullers London Porter - 4.9%

## English Porter

Author: Geoffrey Shread

Type: All Grain

IBU : 26 (Tinseth)  
BU/GU : 0.53  
Colour : 54 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
Original Gravity : 1.050  
Final Gravity : 1.013

## Fermentables (1.32 kg)

919 g - Pale Malt 2-Row 5.9 EBC (69.7%)  
195 g - Brown Malt 128 EBC (14.8%)  
124 g - Pale Crystal Malt 75 EBC (9.4%)  
80 g - Chocolate Malt 900 EBC (6.1%)  
^ Brouwmaatje (NL) 051.027.1/250gr

## Hops (15.6 g)

60 min - 9 g - Fuggle (Whole) - 5% (21 IBU)  
^ Worcester Hop Shop (UK)  
10 min - 6.6 g - Fuggle (Whole) - 5% (6 IBU)  
^ Worcester Hop Shop (UK)

## Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.28 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.64 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.92 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.93 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

## Yeast

0.3 pkg - Fermentis SafAle English Ale S-04

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

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

Mash Water : 3.95 L  
Sparge Water : 5.2 L  
Boil Time : 60 min  
Total Water : 9.15 L



54 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

## Mash Profile

01 One Step Mash (60 min)  
73.3 °C - Strike Temp  
67 °C - 60 min - Temperature  
76 °C - 15 min - Sparge

## 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 58 Mg 12 Na 50 Cl 100 SO 100 HCO 67

SO/Cl ratio: 1  
Mash pH: 5.33  
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 = 5.02 %, IBU = 30.27, EBC = 51.67, OG = 1.050, FG = 1.012, Mash pH = 5.49.

Starting Mash Thickness: 2.8 L/kg.