

## Whitbread's London Porter (1850) - 6.2%

### Historical Beer

Author: Whitbread's Porter Brewery Chiswell S...

Type: All Grain

IBU : 73 (Tinseth)  
 BU/GU : 1.15  
 Colour : 78 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.049  
 Original Gravity : 1.063  
 Final Gravity : 1.016

### Fermentables (1.61 kg)

1.273 kg - Pale Ale Malt 5.5 EBC (79.1%)  
 ^ The Malt Miller (UK) MAL-00-042  
 250 g - Brown Malt 150 EBC (15.5%)  
 ^ The Malt Miller (UK) MAL-02-020  
 87 g - Black Malt 1340 EBC (5.4%)  
 ^ The Malt Miller (UK) MAL-

### Hops (33 g)

90 min - 33 g - Fuggle (Whole) - 5% (73 IBU)  
 ^ Worcester Hop Shop (UK)

### Miscellaneous

Mash - 0.67 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.35 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.66 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.95 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.96 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

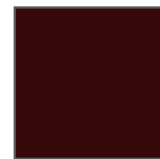
### Yeast

0.5 pkg - Fermentis SafAle English Ale S-04  
 ^ Lot # 50857 1349 177  
 ^ The Malt Miller (UK) YEA-02-024

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

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

Mash Water : 4.83 L  
 Sparge Water : 4.6 L  
 Boil Time : 60 min  
 Total Water : 9.43 L



78 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °C - 60 min - Temperature  
 77 °C - 10 min - Mash Out

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary  
 20 °C - 120 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1  
 Mash pH: 5.37  
 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

One of Durden Park's all time favourites  
 O.G. 1.060  
 For 1 gallon (4.5lt):  
 2.25 lbs (1020g) Pale Malt  
 7 oz (200g) Brown Malt  
 2.5 oz (70g) Black Malt

# Whitbread's London Porter (1850)

## Recipe Notes

1.0 oz (28g) Fuggle or Goldings Hops

Mash grain for 3 hours at 150° F (66±1° C). Raise temperature to 170° F (77° C) for 30 minutes.

Sparge with hot water at 180 – 185° F (82 – 85° C) to O.G. or required volume.

Boil with hops for 90 minutes.

Cool and ferment with a good quality ale yeast.

Mature 4 months.

\*(using modern malts the mash time can be reduced to 60 minutes.)