

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):	25
ORIGINAL GRAVITY:	58 SG
FINAL GRAVITY:	10 SG
IBUs:	30
COLOUR (EBC/SRM):	44 / 22
MASH EFFICIENCY:	75%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	5.470	85
CRYSTAL 400	0.220	3
BROWN	0.280	4
CHOCOLATE	0.280	4
RYE	0.250	4
TOTAL	6.500	100

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
NORTHDOWN	14	9	7.5	Start of boil
PILGRIM	15	10	10.5	Middle
TARGET	30	5	10.5	Flame out
FIRST GOLD	40	5	7.5	Flame out

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP:	63°C / 145°F
FERMENTATION TEMP:	23°C / 73°F
TARGET ATTENUATION:	83%
 MASH LIQUOR VOL (LITRES):	21
 LIQUOR / MASH RATIO:	2.7 : 1

TIMINGS

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

YEAST

LALLEMAND WINDSOR ALE -11G

Crisp Malt's Top Tips



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