

WE MADE A PORTER

Brewery: We Made a Beer



BREW METHOD: All Grain

STYLE: Porter

BOIL TIME: 60 minutes

BOIL SIZE: 25 litres

ORIGINAL GRAVITY: 1.057

FINAL GRAVITY: 1.015

ABV: 5.51%

FERMENTABLES

5 kg - United Kingdom - Maris Otter Pale (80%)

500 g - United Kingdom - Black Patent (8%)

500 g - United Kingdom - Chocolate (8%)

250 g - Flaked Oats (4%)

HOPS

20 g - Whitbread Golding, Type: Leaf/Whole, AA: 6

Boil for 60 minutes, IBU: 14.28

15 g - Bramling Cross, Type: Leaf/Whole, AA: 6.5

Boil for 15 minutes, IBU: 3.1

15 g - Bramling Cross, Type: Leaf/Whole, AA: 6.5

Boil for 5 minutes, IBU: 1.88

YEAST

Wyeast - London ESB Ale 1968