

UK PORTER - ALL GRAIN

## FULLERS LONDON PORTER

20 LITERS | ABV 5.4 | IBU 30 | SRM 26 | MASH EFFICIENCY 75% | PRE BOIL 24L  
| OG 1.058 | FG 1.017  
MASH 90 MIN @ 67°C  
SPARGE 3 LITERS  
BOIL 60 MIN

01.

### MALT

- 4000g GALDFIELD ALE MALT (3 SRM)
- 450g GLADFIELD MEDIUM CRYSTAL MALT (56 SRM)
- 283g GLADFIELD BROWN MALT (90 SRM)
- 283g GLADFIELD CHOCOLATE MALT (456 SRM)

02.

### HOPS

- 58g FUGGLE 4.5%AA @ 60 MINUTES
- 12g FUGGLE 4.5%AA @ 15 MINUTES

03.

### ADDITIONS

ADD 15 MINS BEFORE FLAME OUT:

- 1/4 TSP IRISH MOSS (or clarifier of choice)

04.

### YEAST

- 1ST CHOICE: WLP 002 ENGLISH ALE / WYEAST 1968 LONDON ESB  
(Fullers, London)
- 2ND CHOICE: WLP013 LONDON ALE YEAST / WYEST 1028 LONDON ALE  
(Worthington White Shield)