

#25: 1850 London Porter (Victorian Porter)

Chris Swingley (8-Feb-2004)

Recipe formulated from Harrison. 2003. Old British Beers. Recipe number 97, Page 60.

Recipe (for 5 gallons final volume)

- 11.5 pounds (79%) Crisp Maris Otter Pale Malt
- 2.25 pounds (15%) Brown Malt (Maris Otter, baked 45 minutes @ 225 F, 30 minutes @ 300 F, 20 minutes @ 350 F)
- 13.0 ounces (6%) Black Patent Malt
- 2.0 ounces Goldings whole hops, 4.3% AA (90 minutes)
- 2.0 ounces Goldings whole hops, 4.3% AA (60 minutes)

White Labs WLP023 Burton Ale Yeast, pitched at 74°F

Starter: 2 quart starter, built up from slant (20 ml, 50 ml, 500 ml, 2 quarts)

Water

- Water Wagon water
- 6.0 gallons sparge water treated with:
 - 5.25 ml 88% lactic acid

Mash

- 15 quarts water @ 168°F, grist ratio of 1.0 quarts:pound @ 154°F (Held 90 minutes)

Sparge

- 8 quarts water @ 200°F, drain
- 15 quarts water @ 168°F, drain

Boil

- Boiled 7.5 gallons for 90 minutes to yield 5.5 gallons wort

Fermentation

- Primary: glass, 7 days, 70°F
- Secondary: glass, 21 days, 65°F

Packaging

- Bottled with 81 grams dextrose
- Conditioned for 16 weeks
- Ready to drink on 26-Jun-2004

Properties

Starting Gravity: 1.064	Final Gravity: 1.020
Original Extract: 15.7°Plato	Apparent Extract: 5.1°Plato
Alcohol: 5.8% by volume	Alcohol: 4.5% by weight
Apparent Attenuation: 67.6%	Mash Efficiency: 70%
Bitterness: 40 IBU	Color: 28°SRM

Tasting Notes

- 1-May-2004 (13 weeks) -- Excellent, very creamy porter. Not much bitterness, but good roast flavors.