





11/10/2017 - today we brewed a 10 gallon London ESB Coffee Porter

grains:

- 18 lb - 2-row premium grain
- 1.5 - caramel 60 Love
- 1 lb - coffee malt 150 Love
- 1.5 lb - roasted barley 300 Love

hops:

- 2.4 oz Cascade at start of boil
- 1.6 oz Northern Brewer at start of boil
- 1.5 oz Fuggle at 30 minutes into boil

yeast:

1968 Wyeast

coffee:

4 oz of coarse ground (to open up the bean) coffee added into the fermentor in a mash bag that was sanitized.

We started the Mash at 140 F and over an 90 minutes slowly run a program controlled by our electric PID to reach 154F - we mashed out at 170F.

Boil was for 90 minutes.

Cooled to 74F

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