

Name of Beer: **KPA (gold for collapsed lager and porter class)**
Class: Porter
Brewer: Ian Johnson
Volume: 20 litres

Malt

3.6 kg 2 row Canadian malt
0.3 kg chocolate malt
0.5 kg crystal malt
0.125 kg black patent malt
Mash for 60 minutes at 65 °C.

Adjuncts none

Hops

60g Challenger 6.6% AA for 60 minutes
45g Northern Brewer 6.0% AA for 60 minutes
30g East Kent Goldings 4.3% AA for 15 minutes

White Labs Irish Ale Yeast

Original gravity: not provided
Final gravity: not provided

Primary fermentation 7 days in plastic at 19°C
Secondary fermentation 14 days in glass at 17 °C