

# India Export Porter

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **28.8**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **11 %**
- Size with trub loss **13.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.4 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **4.72 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount          | Yield  | EBC  |
|-------|--------------------------------|-----------------|--------|------|
| Grain | Mep@Ale                        | 2.8 kg (74.8%)  | 80 %   | 7    |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (8%)     | 68.7 % | 188  |
| Grain | Simpsons - Imperial            | 0.2 kg (5.3%)   | 75 %   | 50   |
| Grain | Chocolate Malt (UK)            | 0.1 kg (2.7%)   | 73 %   | 1200 |
| Grain | Viking Karmel 100              | 0.1 kg (2.7%)   | 75 %   | 100  |
| Grain | Viking Barwiący                | 0.1 kg (2.7%)   | 65 %   | 1400 |
| Sugar | Cukier                         | 0.142 kg (3.8%) | 100 %  | 0    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga Polish Hops | 5 g    | 60 min | 10 %       |
| Boil    | lunga Polish Hops | 5 g    | 30 min | 10 %       |
| Boil    | Chinook           | 2 g    | 15 min | 11.7 %     |
| Boil    | Northern Brewer   | 2 g    | 15 min | 11.6 %     |
| Boil    | Chinook           | 6 g    | 10 min | 11.7 %     |
| Boil    | Northern Brewer   | 3 g    | 10 min | 11.6 %     |
| Boil    | Chinook           | 7 g    | 5 min  | 11.7 %     |

|      |                   |     |       |        |
|------|-------------------|-----|-------|--------|
| Boil | Northern Brewer   | 6 g | 5 min | 11.6 % |
| Boil | Iunga Polish Hops | 5 g | 5 min | 10 %   |

## Yeasts

| Name                            | Type | Form   | Amount | Laboratory  |
|---------------------------------|------|--------|--------|-------------|
| Wyeast - London Ale             | Ale  | Liquid | 100 ml | Wyeast Labs |
| WLP051 - California Ale V Yeast | Ale  | Slant  | 80 ml  | White Labs  |