

west inia porter

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **32**
- SRM **25.7**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **68 C**, Time **65 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 2.7 kg (84.4%) | 78 % | 6 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (7.8%) | 70 % | 128 |
| Grain | Black (Patent) Malt | 0.15 kg (4.7%) | 55 % | 985 |
| Grain | Caramel/Crystal Malt - 40L | 0.1 kg (3.1%) | 74 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Simcoe | 10 g | 55 min | 13.2 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 15 min | 5.1 % |