

# EXPORT INDIA PORTER

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **25.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt (Strzegom)	3 kg (81.1%)	--- %	5
Grain	Słód Castle Malting - Château Special B	0.3 kg (8.1%)	--- %	290
Grain	Słód monachijski jasny Viking Malt (Strzegom)	0.2 kg (5.4%)	--- %	16
Grain	Słód karmelowy 200 - Viking Malt (Strzegom)	0.1 kg (2.7%)	--- %	200
Grain	Słód Carafa® Special Malt typ III Weyermann®	0.1 kg (2.7%)	--- %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (PL)	15 g	60 min	11 %
Boil	Chinook	5 g	20 min	13.3 %
Boil	Columbus	5 g	20 min	13.9 %
Boil	Chinook	10 g	5 min	13.3 %
Boil	Columbus	10 g	5 min	13.9 %

Dry Hop	Chinook	15 g	3 day(s)	13.3 %
Dry Hop	Columbus	15 g	3 day(s)	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale US-05	Ale	Dry	11.5 g	Fermentis Safale

## Notes

- schłodzenie brzezki do temp. 17-18°C;  
fermentacja - temperatura otoczenia w głównej fazie fermentacji 18-19°C, dojrzewanie w temp. 19-20°C;  
przed rozlewem 2-dniowy cold crash;  
rozlew - poziom nasycenia 2,0-2,1 vol.;  
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 20; SO4 150-250; Cl 100-150; Alk. całk. 100-150; RA 50-100  
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