

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 | Iunga Polish Hops | 5 g | 60 min | 10 % |
| Boil | Iunga 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 |