Indian Potter

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **147**
- SRM **22.2**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **80 min** at **67C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.2 kg *(76.5%)*	80 %	5
Grain	Brown Malt (British Chocolate)	1 kg *(14.7%)*	70 %	128
Grain	Amber Malt	0.3 kg *(4.4%)*	75 %	43
Grain	Chocolate Malt (UK)	0.2 kg *(2.9%)*	73 %	1000
Adjunct	Rice Hulls	0.1 kg *(1.5%)*	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	150 g	120 min	5.1 %
Boil	East Kent Goldings	75 g	90 min	5.1 %
Boil	East Kent Goldings	75 g	30 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Slant	200 ml	White Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.