

## west inia porter

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- 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 %