

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