

# India Export Porter

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **35.7**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (73.5%)	81 %	6
Grain	Fawcett - Brown	0.6 kg (8.8%)	72 %	180
Grain	Briess - Dark Chocolate Malt	0.4 kg (5.9%)	60 %	827
Grain	Caramel/Crystal Malt - 120L	0.3 kg (4.4%)	72 %	236
Grain	Caramel/Crystal Malt - 60L	0.25 kg (3.7%)	74 %	118
Grain	Briess - Black Malt	0.25 kg (3.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Centennial	20 g	60 min	10.5 %
Boil	Centennial	20 g	15 min	10.5 %
Boil	Centennial	30 g	10 min	10.5 %
Boil	Centennial	40 g	5 min	10.5 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Chinook	50 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	7 g	Mash	60 min

Fining	Lactic Acid	7 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min