

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 |