

# India export porter

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **57**
- SRM **22.8**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4 kg (64%)	80 %	6
Grain	Brown Malt (British Chocolate)	1 kg (16%)	70 %	128
Grain	Briess - Dark Chocolate Malt	0.25 kg (4%)	60 %	900
Grain	Biscuit Malt	1 kg (16%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	amora preta	30 g	15 min	7.4 %
Boil	Magnat	30 g	50 min	11.2 %
Boil	Magnat	20 g	30 min	11.2 %
Dry Hop	amora preta	70 g	7 day(s)	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis