

# 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 |