

## west india porter

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **26.4**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (58.8%)	80 %	7
Grain	Black (Patent) Malt	0.1 kg (2.9%)	55 %	985
Grain	Briess - Chocolate Malt	0.2 kg (5.9%)	60 %	690
Grain	Caramel/Crystal Malt - 40L	0.1 kg (2.9%)	74 %	79
Grain	Weyermann - Grodziski	1 kg (29.4%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	150 ml	Danstar