

west india porter

- 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 |