If you use a propane burner and get a lot of soot on the bottom of your pot, this can be avoided by using an old Boy Scout trick and rubbing dishwasher soap across the bottom before putting your pot over the flame. For brewing on an electric range, you may be able to reduce scorch marks by making a trivet out of a wire coat hanger and putting your pot on top of that. This may help reduce additional darkening/carmelization of your brew as well.