

PORTER #3

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **49**
- SRM **29.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **485 liter(s)**
- Trub loss **5 %**
- Size with trub loss **511.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **552 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **425.8 liter(s)**
- Total mash volume **603.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-------|
| Grain | Weyermann - Vienna Malt | 135 kg (76.1%) | 79 % | 7.5 |
| Grain | Weyermann - Beech Smoked Malt | 25 kg (14.1%) | 77 % | 6 |
| Grain | Fawcett - Crystal | 5.5 kg (3.1%) | 70 % | 162.5 |
| Grain | Weyermann Special W | 4 kg (2.3%) | 73 % | 300 |
| Grain | Weyermann - Chocolate Wheat | 3.9 kg (2.2%) | 65 % | 1050 |
| Grain | Carafa III Special | 4 kg (2.3%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 900 g | 60 min | 15.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|-------|----------|------------|
| SafLager S-189 | Lager | Slant | 15000 ml | Fermentis |