

## PORTER #3

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- 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  |