

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