

SH-3 Sea King

- Gravity **28.9 BLG**
- ABV ---
- IBU **35**
- SRM **45.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Munich Malt	3 kg (35.3%)	80 %	18
Grain	Briess - Pilsen Malt	3 kg (35.3%)	80.5 %	2
Grain	Caramunich III	0.5 kg (5.9%)	76 %	150
Grain	Weyermann - Carafa I	0.5 kg (5.9%)	70 %	690
Grain	Weyermann - Melanoiden Malt	1 kg (11.8%)	81 %	53
Grain	Karmelowy Ciemny	0.5 kg (5.9%)	70 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	lunga	15 g	60 min	11 %
Boil	Marynka	15 g	10 min	10 %
Boil	lunga	15 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	150 ml	Fermentis Division of S.I.Lesaffre