

# Porter Bałtycki z suską

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **25**
- SRM **29.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.3 kg (6.4%)	81 %	4
Grain	Castle Pale Ale	2 kg (42.6%)	80 %	8
Grain	Monachijski	1 kg (21.3%)	80 %	16
Grain	Strzegom Wiedeński	0.6 kg (12.8%)	79 %	10
Grain	karmelowy 300	0.2 kg (4.3%)	--- %	---
Grain	Caraamber	0.2 kg (4.3%)	75 %	59
Grain	Carafa III	0.1 kg (2.1%)	70 %	1034
Grain	Strzegom Barwiący	0.1 kg (2.1%)	68 %	1300
Sugar	Kandyzowany	0.2 kg (4.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	15 g	60 min	10 %
Boil	saaz	10 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-23	Lager	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	suska	200 g	Boil	10 min