

## Porter bałtycki z suską seschłońską

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- Gravity **27.9 BLG**
- ABV ---
- IBU ---
- SRM **50.8**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale                | 3.4 kg (42.2%) | 80 %  | 35  |
| Liquid Extract | WES ekstrakt słodowy jasny      | 1.7 kg (21.1%) | 80 %  | --- |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (21.1%) | 90 %  | 621 |
| Sugar          | WES ekstrakt słodowy jasny      | 1 kg (12.4%)   | 80 %  | --- |
| Adjunct        | Suska sechłońska                | 0.25 kg (3.1%) | --- % | --- |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 23 g   | Fermentis Division of S.I.Lesaffre |