

Porter bałtycki z suską seschłońską

- 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