

Suska Bałtyk Kveik

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **31**
- SRM **33.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 2.8 kg (59.8%) | 79 % | 10 |
| Grain | Monachijski | 1.3 kg (27.8%) | 80 % | 16 |
| Grain | Special B Castle | 0.35 kg (7.5%) | 70 % | 350 |
| Grain | Weyermann - Dehusked Carafa III | 0.23 kg (4.9%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 18 g | 60 min | 12 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-----------|
| Flavor | Śliwka wędzona | 300 g | Primary | 14 day(s) |