

# 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)