

## 153. Porter Susłoński

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **29**
- SRM **24.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **34.5 liter(s)**

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Carafa II              | 0.27 kg (3.1%) | 70 %  | 812 |
| Grain | Czekoladowy            | 0.16 kg (1.9%) | 60 %  | 788 |
| Grain | Aroma CastleMalting    | 0.1 kg (1.2%)  | 78 %  | 100 |
| Grain | Rye Malt               | 0.1 kg (1.2%)  | 63 %  | 10  |
| Grain | Vienna Malt            | 2 kg (23.2%)   | 78 %  | 8   |
| Grain | Munich Malt            | 3 kg (34.8%)   | 80 %  | 18  |
| Grain | Simpsons - Maris Otter | 3 kg (34.8%)   | 81 %  | 6   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Athanium | 25 g   | 10 min | 4.7 %      |
| Boil    | Horizon  | 25 g   | 60 min | 12.9 %     |

### Yeasts

| Name                 | Type  | Form   | Amount | Laboratory       |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 200 ml | Fermentum Mobile |

### Extras

| Type   | Name             | Amount | Use for   | Time      |
|--------|------------------|--------|-----------|-----------|
| Flavor | Suska sechlońska | 500 g  | Secondary | 10 day(s) |
| Other  | Jęczmień palony  | 60 g   | Mash      | 0 min     |
| Other  | Carafa III       | 60 g   | Mash      | 0 min     |

### Notes

- Do podbicia koloru jęczmień palony i carafa III  
*Dec 7, 2020, 10:53 AM*