

BALTIC PORTER with suska sechlonska

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **34**
- SRM **32.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|-----------------------------|----------------|--------|-------|
| Grain | BESTMALZ - Best Munich | 3 kg (32.4%) | 80.5 % | 15 |
| Grain | Weyermann - Pale Ale Malt | 2.4 kg (25.9%) | 85 % | 7 |
| Grain | BESTMALZ - Best Wheat Malt | 1 kg (10.8%) | 82 % | 4 |
| Grain | Rye Malt | 0.5 kg (5.4%) | 63 % | 10 |
| Grain | Caraaroma | 0.5 kg (5.4%) | 78 % | 350 |
| Grain | Carafa | 0.25 kg (2.7%) | 70 % | 664 |
| Grain | Weyermann - Chocolate Wheat | 0.15 kg (1.6%) | 74 % | 818.2 |
| Dry Extract | Briess DME - Golden Light | 1 kg (10.8%) | 95 % | 8 |
| Grain | peated | 0.45 kg (4.9%) | 82 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | perle | 65 g | 45 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|--------|--------|------------|
| saflager lager | Lager | Liquid | 50 ml | wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|----------|
| Flavor | suska sechlonska | 2000 g | Secondary | 7 day(s) |