

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
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