

Porter bałtycki z suską seschłońską

- Gravity **27.9 BLG**
- ABV ---
- IBU ---
- SRM **50.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (42.2%) | 80 % | 35 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (21.1%) | 80 % | --- |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (21.1%) | 90 % | 621 |
| Sugar | WES ekstrakt słodowy jasny | 1 kg (12.4%) | 80 % | --- |
| Adjunct | Suska sechłońska | 0.25 kg (3.1%) | --- % | --- |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry | 23 g | Fermentis Division of S.I.Lesaffre |