

# 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) |