

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)