

Porter Bałtycki z suską

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **25**
- SRM **29.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|------|
| Grain | Pilzneński | 0.3 kg (6.4%) | 81 % | 4 |
| Grain | Castle Pale Ale | 2 kg (42.6%) | 80 % | 8 |
| Grain | Monachijski | 1 kg (21.3%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.6 kg (12.8%) | 79 % | 10 |
| Grain | karmelowy 300 | 0.2 kg (4.3%) | --- % | --- |
| Grain | Caraamber | 0.2 kg (4.3%) | 75 % | 59 |
| Grain | Carafa III | 0.1 kg (2.1%) | 70 % | 1034 |
| Grain | Strzegom Barwiący | 0.1 kg (2.1%) | 68 % | 1300 |
| Sugar | Kandyzowany | 0.2 kg (4.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | magnum | 15 g | 60 min | 10 % |
| Boil | saaz | 10 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| s-23 | Lager | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|---------|--------|
| Flavor | suska | 200 g | Boil | 10 min |