

# Portret bałtycki

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **19**
- SRM **34.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (52.9%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (21.2%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (5.3%)	75 %	150
Grain	Strzegom Karmel 300	0.5 kg (5.3%)	70 %	299
Grain	Biscuit Malt	0.5 kg (5.3%)	79 %	45
Grain	Strzegom Czekoladowy 1200	0.15 kg (1.6%)	68 %	1202
Grain	Carafa III	0.1 kg (1.1%)	70 %	1034
Grain	Special B Malt	0.2 kg (2.1%)	65.2 %	315
Grain	Płatki owsiane	0.5 kg (5.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	50 g	60 min	5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager S-23	Lager	Dry	12 g	Fermentis
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## **Notes**

- Mangrove Jack's M84 Bohemian Lager  
Saflager W 34/70  
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