

Portret bałtycki

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **20**
- SRM **34.7**
- 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 **3 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **35.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 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 (55.9%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2 kg (22.3%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5.6%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.5 kg (5.6%) | 70 % | 299 |
| Grain | Biscuit Malt | 0.5 kg (5.6%) | 79 % | 45 |
| Grain | Strzegom Czekoladowy 1200 | 0.15 kg (1.7%) | 68 % | 1202 |
| Grain | Carafa III | 0.1 kg (1.1%) | 70 % | 1034 |
| Grain | Special B Malt | 0.2 kg (2.2%) | 65.2 % | 315 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------|-------|-----|------|-----------|
| Saflager S-23 | Lager | Dry | 12 g | Fermentis |
|---------------|-------|-----|------|-----------|

Notes

- Starter drożdżowy saszetka+ 200 g ekstraktu i 2 l wody

Porter zajął 2 miejsce na MPPD2023
Apr 15, 2023, 2:45 PM