

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