

# Portret Bałtyku

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU ---
- SRM **33**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (58.8%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (14.7%)	79 %	16
Grain	golden ale	1 kg (14.7%)	79 %	10
Grain	Caraaroma	0.5 kg (7.4%)	78 %	400
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.5%)	68 %	1202
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	985
Grain	Amber Malt	0.1 kg (1.5%)	70 %	110