

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

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 12 g | Fermentis |
| Saflager S-23 | Lager | Dry | 12 g | Fermentis |

Notes

- Mangrove Jack's M84 Bohemian Lager
Saflager W 34/70
Sep 3, 2023, 5:52 PM