

Portret Bałtyku

- 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 |