

## Portret bałtycki

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- 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*