

Styl Bałtycki Pokaż Cycki 2

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **43**
- SRM **33.9**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **74C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|------|
| Grain | Pale Malt (2 Row) UK | 2 kg (60.2%) | 78 % | 6 |
| Grain | Briess - Chocolate Malt | 0.153 kg (4.6%) | 60 % | 980 |
| Grain | Black (Patent) Malt | 0.07 kg (2.1%) | 55 % | 1300 |
| Grain | Briess - Munich Malt 10L | 0.8 kg (24.1%) | 77 % | 20 |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (9%) | 70 % | 128 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 10 g | 45 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 10 g | 25 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |