

# 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