

Styl Bałtycki Pokaż Cycki

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **36**
- SRM **35**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

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

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **74C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Briess - Munich Malt 10L | 1.1 kg (33.8%) | 77 % | 20 |
| Grain | Briess - Chocolate Malt | 0.2 kg (6.2%) | 60 % | 690 |
| Grain | Caramel/Crystal Malt - 120L | 0.1 kg (3.1%) | 72 % | 236 |
| Grain | Black (Patent) Malt | 0.1 kg (3.1%) | 55 % | 985 |
| Grain | Grodziski pszeniczny wędzony dębem | 1.5 kg (46.2%) | 80 % | 3 |
| Grain | Pale Malt (2 Row) UK | 0.25 kg (7.7%) | 78 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 13 g | 50 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 5 g | Safale |