

# 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