

# Bałyk

- Gravity **32.7 BLG**
- ABV **16.7 %**
- IBU **51**
- SRM **60.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **48.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (40%)	80 %	7
Grain	Strzegom Monachijski typ II	2.8 kg (22.4%)	79 %	22
Grain	Strzegom Wiedeński	2.4 kg (19.2%)	79 %	10
Grain	Płatki owsiane	0.4 kg (3.2%)	85 %	3
Grain	Strzegom Karmel 300	0.3 kg (2.4%)	70 %	299
Grain	Strzegom Karmel 600	0.3 kg (2.4%)	68 %	601
Grain	Red fawcet	0.4 kg (3.2%)	80 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (2.4%)	73 %	1001
Grain	Chocolate fawcet 1200	0.3 kg (2.4%)	70 %	1100
Grain	Weyermann - Carafa III	0.3 kg (2.4%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	60 g	60 min	17 %
Boil	Crystal	50 g	10 min	2.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	300 ml	Fermentum Mobile