

# Bałyk

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **25**
- SRM **30.3**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.7 liter(s)**

## Fermentables

| Type           | Name                               | Amount         | Yield | EBC  |
|----------------|------------------------------------|----------------|-------|------|
| Grain          | Monachijski                        | 4 kg (45.7%)   | 80 %  | 16   |
| Grain          | Strzegom Wiedeński                 | 2 kg (22.9%)   | 79 %  | 10   |
| Grain          | Weyermann<br>Caramunich 3          | 0.3 kg (3.4%)  | 76 %  | 150  |
| Grain          | Simpsons - Coffee<br>Malt          | 0.25 kg (2.9%) | 74 %  | 250  |
| Grain          | Weyermann -<br>Chocolate Rye       | 0.15 kg (1.7%) | 20 %  | 650  |
| Grain          | Strzegom Karmel<br>300             | 0.25 kg (2.9%) | 70 %  | 299  |
| Grain          | Weyermann -<br>Dehusked Carafa III | 0.1 kg (1.1%)  | 70 %  | 1400 |
| Liquid Extract | WES ekstrakt<br>słodowy jasny      | 1.7 kg (19.4%) | 80 %  | 45   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 30 g   | 60 min | 11.2 %     |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 400 ml | Fermentis  |