

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 Caramunich 3 | 0.3 kg (3.4%) | 76 % | 150 |
| Grain | Simpsons - Coffee Malt | 0.25 kg (2.9%) | 74 % | 250 |
| Grain | Weyermann - Chocolate Rye | 0.15 kg (1.7%) | 20 % | 650 |
| Grain | Strzegom Karmel 300 | 0.25 kg (2.9%) | 70 % | 299 |
| Grain | Weyermann - Dehusked Carafa III | 0.1 kg (1.1%) | 70 % | 1400 |
| Liquid Extract | WES ekstrakt 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 |