

Bałyk

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU ---
- SRM **45.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **39.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Bestmalz Red X | 2.9 kg (29.1%) | 79 % | 30 |
| Grain | Diastatyczny | 1 kg (10.1%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 120L | 1 kg (10.1%) | 72 % | 236 |
| Grain | Weyermann - Chocolate Rye | 0.5 kg (5%) | 20 % | 1300 |
| Grain | Barley, Flaked | 0.5 kg (5%) | 70 % | 4 |
| Grain | Monachijski | 3.5 kg (35.2%) | 80 % | 16 |
| Grain | Melanoiden Malt | 0.3 kg (3%) | 80 % | 39 |
| Grain | Pszeniczny | 0.1 kg (1%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.15 kg (1.5%) | 80 % | 2 |