

Bałyk

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU ---
- SRM **31.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 2.2 kg (44.2%) | 79 % | 10 |
| Grain | Monachijski | 2.2 kg (44.2%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.25 kg (5%) | 75 % | 150 |
| Grain | Weyermann - Dehusked Carafa III | 0.23 kg (4.6%) | 70 % | 1024 |
| Grain | Special B Castle | 0.1 kg (2%) | 70 % | 350 |