

# Bałyk

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **33**
- SRM **35.2**
- 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 **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.2 kg (43.3%)	79 %	10
Grain	Monachijski	2.2 kg (43.3%)	80 %	16
Grain	Strzegom Karmel 600	0.15 kg (3%)	68 %	601
Grain	Weyermann - Dehusked Carafa III	0.23 kg (4.5%)	70 %	1024
Grain	Special B Castle	0.15 kg (3%)	70 %	350
Grain	Pszeniczny	0.145 kg (2.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %