

Bałyk

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **27**
- SRM **46.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **9.7 liter(s)**

Mash information

- Mash efficiency **25 %**
- 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 | lunga | 12 g | 30 min | 10 % |