

## Bałyk 2

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **38**
- SRM **31**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **69 C**, Time **70 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.35 kg (72.5%)	79 %	16
Grain	Caraaroma	0.3 kg (5%)	78 %	400
Grain	Czekoladowy	0.15 kg (2.5%)	60 %	900
Grain	Słód owsiany Fawcett	0.6 kg (10%)	61 %	5
Grain	Płatki owsiane	0.6 kg (10%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast Staro Prague Lager	Lager	Slant	250 ml	Wyeast Labs