

Bałyk 3

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **36**
- SRM **35**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|--------------|-------|-----|
| Grain | Monachijski typ II 20-25 EBC Weyermann | 4.5 kg (75%) | 80 % | 20 |
| Grain | Enzymatyczny Strzegom | 0.3 kg (5%) | 81 % | 4 |
| Grain | Caramunich® typ I | 0.3 kg (5%) | 73 % | 80 |
| Grain | Fawcett - Brown | 0.3 kg (5%) | 72 % | 180 |
| Grain | Żytni | 0.3 kg (5%) | 85 % | 8 |
| Grain | Weyermann - Dehusked Carafa I | 0.3 kg (5%) | 70 % | 690 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis |