

Bałyk Porter

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **47**
- SRM **57.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (62.5%)	79 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	0.6 kg (7.5%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.6 kg (7.5%)	71 %	600
Grain	Strzegom Karmel 600	0.8 kg (10%)	68 %	601
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
M54 californian lager	Ale	Slant	50 ml	---