

# Bałyk1

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **33**
- SRM **45.2**
- Style **American Amber Ale**

## 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 **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	1.74 kg (29.1%)	79 %	30
Grain	Diastatyczny	0.6 kg (10.1%)	80 %	5
Grain	Caramel/Crystal Malt - 120L	0.6 kg (10.1%)	72 %	236
Grain	Weyermann - Chocolate Rye	0.3 kg (5%)	20 %	1300
Grain	Barley, Flaked	0.3 kg (5%)	70 %	4
Grain	Monachijski	2.1 kg (35.2%)	80 %	16
Grain	Melanoiden Malt	0.18 kg (3%)	80 %	39
Grain	Pszeniczny	0.06 kg (1%)	85 %	4
Grain	Oats, Flaked	0.09 kg (1.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconers 2016	15 g	60 min	10 %
Boil	Simcoe	15 g	20 min	13.2 %