

Bałyk

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **25**
- SRM **30.3**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (45.7%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (22.9%)	79 %	10
Grain	Weyermann Caramunich 3	0.3 kg (3.4%)	76 %	150
Grain	Simpsons - Coffee Malt	0.25 kg (2.9%)	74 %	250
Grain	Weyermann - Chocolate Rye	0.15 kg (1.7%)	20 %	650
Grain	Strzegom Karmel 300	0.25 kg (2.9%)	70 %	299
Grain	Weyermann - Dehusked Carafa III	0.1 kg (1.1%)	70 %	1400
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (19.4%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis