

# Bałyk

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **50**
- SRM **72.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **27.2 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (39.2%)	79 %	10
Grain	Monachijski	3 kg (30.9%)	80 %	16
Grain	Strzegom Karmel 30	0.35 kg (3.6%)	75 %	30
Grain	Strzegom Karmel 600	0.4 kg (4.1%)	68 %	601
Grain	Czekoladowy	0.45 kg (4.6%)	60 %	788
Liquid Extract	WES ekstrakt słodowy ciemny	1.7 kg (17.5%)	80 %	700

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	50 min	8.8 %
Boil	Chinook	50 g	15 min	11.9 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis