

# Bałyk trdycyjny

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **26**
- SRM **32.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **12 %**
- Size with trub loss **12.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (40%)	81 %	4
Grain	Strzegom Monachijski typ II	2.5 kg (40%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (8%)	73 %	120
Grain	Brown Malt (British Chocolate)	0.5 kg (8%)	70 %	128
Grain	Weyermann - Chocolate Rye	0.25 kg (4%)	20 %	650

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	70 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis