

# Bałyk

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **27**
- SRM **46.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **9.7 liter(s)**

## Mash information

- Mash efficiency **25 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.2 kg (43.3%)	79 %	10
Grain	Monachijski	2.2 kg (43.3%)	80 %	16
Grain	Strzegom Karmel 600	0.15 kg (3%)	68 %	601
Grain	Weyermann - Dehusked Carafa III	0.23 kg (4.5%)	70 %	1024
Grain	Special B Castle	0.15 kg (3%)	70 %	350
Grain	Pszeniczny	0.145 kg (2.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	30 min	10 %