

Bałyk 2

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **38**
- SRM **31**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 4.35 kg (72.5%) | 79 % | 16 |
| Grain | Caraaroma | 0.3 kg (5%) | 78 % | 400 |
| Grain | Czekoladowy | 0.15 kg (2.5%) | 60 % | 900 |
| Grain | Słód owsiany Fawcett | 0.6 kg (10%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.6 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|-------|--------|-------------|
| Wyeast Staro Prague Lager | Lager | Slant | 250 ml | Wyeast Labs |