

Bałyk 5

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **33**
- SRM **31**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4.3 kg (43%)	79 %	22
Grain	Strzegom Wiedeński	4.3 kg (43%)	79 %	10
Grain	Caraaroma	0.2 kg (2%)	78 %	400
Grain	Weyermann Caramunich 3	0.5 kg (5%)	76 %	150
Grain	Weyermann - Chocolate Rye	0.3 kg (3%)	20 %	650
Grain	Fawcett - Brown	0.4 kg (4%)	72 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308	Lager	Slant	280 ml	Wyeast Labs