

Bałyk2

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **35**
- SRM **45.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	1.16 kg (29.1%)	79 %	30
Grain	Diastatyczny	0.4 kg (10.1%)	80 %	5
Grain	Caramel/Crystal Malt - 120L	0.4 kg (10.1%)	72 %	236
Grain	Weyermann - Chocolate Rye	0.2 kg (5%)	20 %	1300
Grain	Barley, Flaked	0.2 kg (5%)	70 %	4
Grain	Monachijski	1.4 kg (35.2%)	80 %	16
Grain	Melanoiden Malt	0.12 kg (3%)	80 %	39
Grain	Pszeniczny	0.04 kg (1%)	85 %	4
Grain	Oats, Flaked	0.06 kg (1.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	7 g	60 min	13.2 %
Boil	Simcoe	10 g	20 min	13.2 %