

# Bałyk

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **50**
- SRM **72.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **27.2 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type           | Name                        | Amount         | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Grain          | Strzegom Wiedeński          | 3.8 kg (39.2%) | 79 %  | 10  |
| Grain          | Monachijski                 | 3 kg (30.9%)   | 80 %  | 16  |
| Grain          | Strzegom Karmel 30          | 0.35 kg (3.6%) | 75 %  | 30  |
| Grain          | Strzegom Karmel 600         | 0.4 kg (4.1%)  | 68 %  | 601 |
| Grain          | Czekoladowy                 | 0.45 kg (4.6%) | 60 %  | 788 |
| Liquid Extract | WES ekstrakt słodowy ciemny | 1.7 kg (17.5%) | 80 %  | 700 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 35 g   | 50 min | 8.8 %      |
| Boil    | Chinook           | 50 g   | 15 min | 11.9 %     |
| Boil    | Lublin (Lubelski) | 20 g   | 15 min | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |