

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 |