

# Bałyk

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **30**
- SRM **28.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (34.7%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (23.1%)	79 %	16
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (19.7%)	80 %	---
Grain	colorado honig	1 kg (11.6%)	78 %	15
Grain	Brown Malt (British Chocolate)	0.5 kg (5.8%)	72 %	187
Grain	Caraaroma	0.25 kg (2.9%)	78 %	400
Grain	Weyermann - Carafa I special	0.2 kg (2.3%)	65 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	30 g	60 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w 34/70	Ale	Slant	10000 ml	---