

# Bałyk

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU ---
- SRM **45.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **39.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Bestmalz Red X              | 2.9 kg (29.1%) | 79 %  | 30   |
| Grain | Diastatyczny                | 1 kg (10.1%)   | 80 %  | 5    |
| Grain | Caramel/Crystal Malt - 120L | 1 kg (10.1%)   | 72 %  | 236  |
| Grain | Weyermann - Chocolate Rye   | 0.5 kg (5%)    | 20 %  | 1300 |
| Grain | Barley, Flaked              | 0.5 kg (5%)    | 70 %  | 4    |
| Grain | Monachijski                 | 3.5 kg (35.2%) | 80 %  | 16   |
| Grain | Melanoiden Malt             | 0.3 kg (3%)    | 80 %  | 39   |
| Grain | Pszeniczny                  | 0.1 kg (1%)    | 85 %  | 4    |
| Grain | Oats, Flaked                | 0.15 kg (1.5%) | 80 %  | 2    |