

# Bałyk nowoczesny

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **30**
- SRM **37.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **13 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.75 kg (28%)	79 %	22
Grain	Pilzneński	2.75 kg (44%)	81 %	4
Grain	Brown Malt (British Chocolate)	1.5 kg (24%)	70 %	128
Grain	Castle - Chocolate Wheat	0.25 kg (4%)	74 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	70 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis