

# Bałyk

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **33**
- SRM **35.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

| Type  | Name                            | Amount          | Yield | EBC  |
|-------|---------------------------------|-----------------|-------|------|
| Grain | Strzegom Wiedeński              | 2.2 kg (43.3%)  | 79 %  | 10   |
| Grain | Monachijski                     | 2.2 kg (43.3%)  | 80 %  | 16   |
| Grain | Strzegom Karmel 600             | 0.15 kg (3%)    | 68 %  | 601  |
| Grain | Weyermann - Dehusked Carafa III | 0.23 kg (4.5%)  | 70 %  | 1024 |
| Grain | Special B Castle                | 0.15 kg (3%)    | 70 %  | 350  |
| Grain | Pszeniczny                      | 0.145 kg (2.9%) | 85 %  | 4    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 60 min | 12 %       |