

Bałyk

- Gravity **23.8 BLG**
- ABV ---
- IBU **32**
- SRM **37.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **4 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (22.7%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (30.3%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (15.2%)	79 %	22
Grain	Weyermann Caramunich 3	0.3 kg (4.5%)	76 %	150
Grain	Caraaroma	0.3 kg (4.5%)	78 %	400
Grain	Weyermann - Carafa I	0.25 kg (3.8%)	70 %	690
Grain	Weyermann - Chocolate Wheat	0.25 kg (3.8%)	74 %	788
Grain	Strzegom Pilzneński	1 kg (15.2%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	200 ml	Fermentis
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