

# Bałyk

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **22**
- SRM **53.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Ale Crisp	5 kg (66.7%)	82 %	6.5
Grain	Karmelowy	0.5 kg (6.7%)	60 %	600
Grain	Czekoladowy	0.5 kg (6.7%)	60 %	800
Grain	Extra black	0.5 kg (6.7%)	65 %	1200
Grain	Pilzneński	1 kg (13.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	75 min	4 %
Aroma (end of boil)	Marynka	20 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis