

# Bałyk

- Gravity **21.8 BLG**
- ABV ---
- IBU **50**
- SRM **43.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński         | 2.8 kg (35.4%) | 80 %  | 4    |
| Grain | Strzegom Wiedeński          | 3 kg (38%)     | 79 %  | 10   |
| Grain | Strzegom Monachijski typ II | 1 kg (12.7%)   | 79 %  | 22   |
| Grain | Strzegom Czekoladowy jasny  | 0.1 kg (1.3%)  | 68 %  | 400  |
| Grain | Jęczmień palony             | 0.3 kg (3.8%)  | 55 %  | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.3%)  | 68 %  | 1200 |
| Grain | Abbey Castle                | 0.3 kg (3.8%)  | 80 %  | 45   |
| Grain | Strzegom Karmel 150         | 0.3 kg (3.8%)  | 75 %  | 150  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |
| Boil    | Sybilla | 30 g   | 10 min | 7 %        |

|      |         |      |        |      |
|------|---------|------|--------|------|
| Boil | Marynka | 30 g | 30 min | 10 % |
|------|---------|------|--------|------|

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | Fermentis  |