

## Bałyk 3

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **36**
- SRM **35**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

### Fermentables

| Type  | Name                                         | Amount       | Yield | EBC |
|-------|----------------------------------------------|--------------|-------|-----|
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 4.5 kg (75%) | 80 %  | 20  |
| Grain | Enzymatyczny<br>Strzegom                     | 0.3 kg (5%)  | 81 %  | 4   |
| Grain | Caramunich® typ I                            | 0.3 kg (5%)  | 73 %  | 80  |
| Grain | Fawcett - Brown                              | 0.3 kg (5%)  | 72 %  | 180 |
| Grain | Żytni                                        | 0.3 kg (5%)  | 85 %  | 8   |
| Grain | Weyermann -<br>Dehusked Carafa I             | 0.3 kg (5%)  | 70 %  | 690 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Iunga | 25 g   | 60 min | 11 %       |

### Yeasts

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