

## Bałyk2

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **35**
- SRM **45.2**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.9 liter(s)**

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Bestmalz Red X              | 1.16 kg (29.1%) | 79 %  | 30   |
| Grain | Diastatyczny                | 0.4 kg (10.1%)  | 80 %  | 5    |
| Grain | Caramel/Crystal Malt - 120L | 0.4 kg (10.1%)  | 72 %  | 236  |
| Grain | Weyermann - Chocolate Rye   | 0.2 kg (5%)     | 20 %  | 1300 |
| Grain | Barley, Flaked              | 0.2 kg (5%)     | 70 %  | 4    |
| Grain | Monachijski                 | 1.4 kg (35.2%)  | 80 %  | 16   |
| Grain | Melanoiden Malt             | 0.12 kg (3%)    | 80 %  | 39   |
| Grain | Pszeniczny                  | 0.04 kg (1%)    | 85 %  | 4    |
| Grain | Oats, Flaked                | 0.06 kg (1.5%)  | 80 %  | 2    |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 7 g    | 60 min | 13.2 %     |
| Boil    | Simcoe | 10 g   | 20 min | 13.2 %     |