

balltick

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **47**
- SRM **39.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **35.3 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.1 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (24.4%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1.7 kg (20.7%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (14.6%) | 79 % | 16 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (12.2%) | 80 % | 20 |
| Grain | Abbey Malt Weyermann | 0.5 kg (6.1%) | 75 % | 45 |
| Grain | Special B Malt | 0.4 kg (4.9%) | 65.2 % | 315 |
| Grain | weyermann - Carabohemian | 0.3 kg (3.7%) | 73 % | 200 |
| Grain | Castle Cafe | 0.2 kg (2.4%) | 75.5 % | 480 |
| Grain | Weyermann - Chocolate Rye | 0.2 kg (2.4%) | 20 % | 493 |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (2.4%) | 74 % | 788 |
| Grain | Platki owsiane | 0.5 kg (6.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|---------------|-------------|-------------------|
| Boil | Iunga | 30 g | 50 min | 12.7 % |
| Boil | Sybilla | 15 g | 20 min | 3.5 % |
| Boil | Lublin (Lubelski) | 15 g | 20 min | 4 % |
| Aroma (end of boil) | Sybilla | 15 g | 5 min | 3.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 5 min | 4 % |

Yeasts

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