

balltick

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **45**
- SRM **32.8**
- 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 **60 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **37.4 liter(s)**

Steps

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

Mash step by step

- Heat up **28.7 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **-0.7 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 | 3.5 kg (40.2%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (13.8%) | 79 % | 16 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1.2 kg (13.8%) | 80 % | 20 |
| Grain | Strzegom Wiedeński | 0.7 kg (8%) | 79 % | 10 |
| Grain | Abbey Malt Weyermann | 0.3 kg (3.4%) | 75 % | 45 |
| Grain | Weyermann Caramunich 3 | 0.3 kg (3.4%) | 76 % | 150 |
| Grain | Weyerman cararye | 0.3 kg (3.4%) | 74 % | 200 |
| Grain | Special B Malt | 0.3 kg (3.4%) | 65.2 % | 315 |
| Grain | Castle Cafe | 0.2 kg (2.3%) | 75.5 % | 480 |
| Grain | Weyermann - Chocolate Rye | 0.2 kg (2.3%) | 20 % | 493 |
| Grain | Płatki owsiane | 0.5 kg (5.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------|-------------|---------------|-------------|-------------------|
| Boil | lunga | 40 g | 60 min | 11 % |

Yeasts

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