

balltick

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **48**
- SRM **39.7**
- 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	Strzegom Wiedeński	2.2 kg (26.8%)	79 %	10
Grain	Strzegom Monachijski typ I	1.2 kg (14.6%)	79 %	16
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg (18.3%)	81 %	4
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	weyermann - Carabohemian	0.3 kg (3.7%)	73 %	200
Grain	Special B Malt	0.4 kg (4.9%)	65.2 %	315
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