

# balltick

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **47**
- SRM **39.3**
- 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 **27.4 liter(s)**
- Total mash volume **35.7 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **0.2 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 (24.1%)	81 %	4
Grain	Strzegom Wiedeński	1.7 kg (20.5%)	79 %	10
Grain	Strzegom Monachijski typ I	1.2 kg (14.5%)	79 %	16
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (12%)	80 %	20
Grain	Abbey Malt Weyermann	0.5 kg (6%)	75 %	45
Grain	Caramunich® typ I	0.3 kg (3.6%)	73 %	80
Grain	weyermann - Carabohemian	0.3 kg (3.6%)	73 %	200
Grain	Castle Cafe	0.4 kg (4.8%)	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	Płatki owsiane	0.5 kg (6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	10.4 %
Boil	Sybilla	15 g	20 min	3.5 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Boil	Sybilla	15 g	5 min	3.5 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis