

# połtel

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **31**
- SRM **34.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.5 kg (36.8%)	79 %	22
Grain	Strzegom Wiedeński	2.5 kg (36.8%)	79 %	10
Grain	Special B Malt	0.25 kg (3.7%)	65.2 %	315
Grain	Fawcett - Pale Chocolate	0.25 kg (3.7%)	71 %	600
Grain	Strzegom Karmel 600	0.3 kg (4.4%)	68 %	601
Sugar	cukier	1 kg (14.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Cascade	10 g	25 min	6 %
Boil	lunga	10 g	30 min	11 %

## Yeasts

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