

# 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 | ---        |