

# Pedalski porter

- Gravity **23.1 BLG**
- ABV ---
- IBU **28**
- SRM **85.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **65 C**, Time **100 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount         | Yield | EBC  |
|----------------|---------------------------------|----------------|-------|------|
| Grain          | Strzegom Wiedeński              | 3 kg (31.3%)   | 79 %  | 10   |
| Grain          | Strzegom Monachijski typ II     | 2 kg (20.8%)   | 79 %  | 22   |
| Grain          | Pilzneński                      | 1 kg (10.4%)   | 81 %  | 4    |
| Grain          | Carahell                        | 0.5 kg (5.2%)  | 77 %  | 26   |
| Grain          | Caraaroma                       | 0.5 kg (5.2%)  | 78 %  | 400  |
| Grain          | Biscuit Malt                    | 0.5 kg (5.2%)  | 79 %  | 45   |
| Grain          | Strzegom Czekoladowy ciemny     | 0.2 kg (2.1%)  | 68 %  | 1200 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (17.7%) | 90 %  | 621  |
| Sugar          | Cane (Beet) Sugar               | 0.2 kg (2.1%)  | 100 % | 0    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 20 min | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                   |     |        |        |            |
|-----------------------------------|-----|--------|--------|------------|
| WLP545 - Belgian Strong Ale Yeast | Ale | Liquid | 125 ml | White Labs |
|-----------------------------------|-----|--------|--------|------------|

### Extras

| Type  | Name             | Amount | Use for | Time   |
|-------|------------------|--------|---------|--------|
| Spice | suska sechlońska | 500 g  | Boil    | 10 min |