

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 |