

# 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
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WLP545 - Belgian Strong Ale Yeast	Ale	Liquid	125 ml	White Labs
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### Extras

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