

## Pedalski porter(większy cukier o 0.4)

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **32**
- SRM **63.8**
- 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 **2.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **16.2 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 (29.4%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (19.6%)	79 %	22
Grain	Pilzneński	1 kg (9.8%)	81 %	4
Grain	Carahell	0.5 kg (4.9%)	77 %	26
Grain	Caraaroma	0.5 kg (4.9%)	78 %	400
Grain	Biscuit Malt	0.5 kg (4.9%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.4 kg (3.9%)	68 %	1200
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (16.7%)	90 %	621
Sugar	Cane (Beet) Sugar	0.6 kg (5.9%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

## Extras

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

## Notes

- 60 kropli kokosowego  
20 kropli toffi  
40 klonowy  
czekoladowy 60  
waniliowy 20  
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