

Altbielitzer Porter 2

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **37**
- SRM **21.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **32.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **58.1C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Wiedeński	4.5 kg (50.3%)	79 %	9
Grain	Strzegom Monachijski typ I	2.5 kg (27.9%)	79 %	16
Grain	Weyermann - Pale Ale Malt	1 kg (11.2%)	85 %	7
Grain	Caraaroma	0.25 kg (2.8%)	78 %	350
Grain	Weyermann - Pszeniczny Czekoladowy	0.1 kg (1.1%)	73 %	1000
0,5 kg maksymalnie 5 minut ziarno śrutowane				
Grain	Fawcett - Pale Chocolate	0.1 kg (1.1%)	71 %	600
Grain	Płatki owsiane	0.5 kg (5.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %

Boil	Perle	25 g	20 min	7 %
Aroma (end of boil)	Perle	25 g	7 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Slant	120 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	30 min