



Baltic Porter

This beer has a complex malty flavor profile containing prune, toffee and nutty notes with a hint of roast in the background. Due to its high gravity, a subtle alcohol flavor comes through. A full-bodied, smooth beer that benefits from cellar aging.

IBUs: 30 - 35	OG: 1.065 - 1.070	FG: 1.014 - 1.020
ABV: 7.0% - 7.5%	Difficulty: Easy	Color: Deep Brown

Contents

- Ingredients
- Priming Sugar
- Grain Bag(s)
- Bottle Caps
- Brewing Procedures

Hops may vary due to availability.

Glossary

<u>OG</u> Original Gravity	<u>DME</u> Dried Malt Extract
<u>SG</u> Specific Gravity	<u>LME</u> Liquid Malt Extract
<u>FG</u> Final Gravity	<u>IBU</u> International Bittering Units (<i>Tinseth</i>)
<u>CO2</u> Carbon Dioxide	<u>ABV</u> Alcohol by Volume

Ingredients

FERMENTABLES

- 6.6 lb. Porter LME
- 2 lb. Amber DME

SPECIALTY GRAINS

- 8 oz. Chocolate
- 8 oz. Caramel 80L
- 8 oz. Caramel 120L
- 12 oz. Crushed Munich 10L

HOPS

- 1.5 oz. Bittering
- .75 oz. Flavoring

YEAST

- 1 Sachet

Recommended Procedures

BREW DAY (DATE ___ / ___ / ___)

1. READ

Read all of the recommended procedures before you begin.

2. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

3. STEEP GRAINS

Pour 2.5 gallons of clean water into your brew pot and begin to heat¹. Pour crushed grains into grain bag and tie a loose knot at the top of the bag². When the water is within an appropriate steeping temperature (150° - 165°F) place the grain bag into the brew pot³. Steep grains for approximately 20 minutes. Remove grain bag and without squeezing, allow liquid to drain back into brew pot. Your water is now wort.

4. START BOIL

Bring your wort to a gentle, rolling boil. Add all of the included LME and DME to the boiling wort⁴. Continuously stir the extract into the wort as it returns to a gentle, rolling boil⁵.

5. ADD HOPS⁶

Slowly sprinkle the bittering hops into the boiling wort. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE (right), note the time the bittering hops were added. Continue the gentle, rolling boil.

6. FOLLOW SCHEDULE

The BREW DAY SCHEDULE (right) will guide you through the remaining addition of ingredients until the boil is complete. Fill in the estimated times to help keep your brew on schedule.

Recommended Brew Day Equipment

- 4 Gal. Brew Pot (or larger)
- 6.5 Gal. Fermenter
- Airlock
- Long Spoon or Paddle
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser

Brew Tips

¹The volume of wort boiled affects hop utilization. Boiling more than 2.5 gallons will increase the IBU's and they will decrease if wort volume is less than 2.5 gallons. IBU's for this recipe are calculated for a 2.5 gallon boil.

²The grains should not be compacted inside the bag. Grains should steep loosely allowing the hot water to soak into all of the grain evenly.

³Pay careful attention not to let your steeping water exceed 170°F which leeches tannins into the wort.

⁴Run canisters of LME under hot water to allow the extract to pour easier.

⁵Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.

⁶When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results.

BREW DAY SCHEDULE

1. Add bittering hops _____ : ____ (time)
2. Boil 45 minutes
3. Add flavoring hops _____ : ____ (time)
4. Boil final 15 minutes
5. Terminate boil _____ : ____ (time)

Total Boil Time: 60 Minutes

Continue to Step #7

Recommended Procedures (continued)

7. COOL WORT & TRANSFER

Cool the wort down to approximately 70°F by placing the brew pot in a sink filled with ice water⁷. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

8. ADD WATER

Add enough clean water (approx. 64° - 72°F) to the fermenter to bring your wort to approximately 5 gallons. Thoroughly stir the water into the wort. Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS⁸. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

9. PITCH YEAST

Sprinkle the contents of the yeast sachet over top of the entire wort surface and stir well with sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommets lid. Move fermenter to a dark, warm, temperature-stable area (approx. 64° - 72°F).

FERMENTATION

10. MONITOR & RECORD

The wort will begin to ferment within 24 hours and you will notice CO₂ releasing (bubbling) out of the airlock. Within 4 - 6 days the bubbling will slow down until you see no more CO₂ being released. When fermentation is complete (no bubbles for 48 hours) take a FG reading with a sanitized hydrometer and record it in your ABV% CALCULATOR.⁹ Baltic Porters can be lagered or cold-conditioned. Consider cold-conditioning your Baltic Porter for 2-4 week.¹⁰

BOTTLING DAY (DATE ___ / ___ / ___)

11. READ

Read all of the recommended procedures before you begin.

12. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

13. PREPARE PRIMING SUGAR

In a small saucepan dissolve priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute.

14. BOTTLE

Using your siphon setup and bottling wand, fill the bottles¹¹ to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

15. BOTTLE CONDITION

Move the bottles to a dark, warm, temperature-stable area (approx. 64° - 72°F). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR
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Brew Tips

⁷To avoid bacteria growth do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

⁸Use a sanitized hydrometer while adding water to monitor the SG.

⁹Consider transferring your beer to a secondary carboy, see "Two-Stage (Secondary) Fermentation" sidebar below.

¹⁰After racking to your secondary fermenter AND your beer has reached terminal final gravity, place your beer in a cool environment (45° - 55°F). You can use variable temperature refrigeration or colder seasonal months to properly cold-condition your beer.

¹¹Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

Two-Stage (Secondary) Fermentation

Brewer's Best® recommends home brewers employ the practice of a two-stage fermentation. This will allow your finished beer to have more clarity and an overall better, purer flavor. All you need is a 5-gallon carboy, drilled stopper, airlock and siphon setup to transfer the beer. You will also need to monitor and record the SG with your hydrometer when the beer is in the 'primary'. When the fermentation slows (5-7 days), but before it completes, simply transfer the beer into the carboy and allow fermentation to finish in the 'secondary'. Leave the beer for about two weeks and then proceed to Bottling Day. Consult your local retailer to learn more about this technique.

(SECONDARY RACK DATE ___ / ___ / ___)

Recommended Bottling Day Equipment

- 6.5 Gal. Bottling Bucket
- Siphon Setup
- Bottle Filling Wand
- 12 oz. Bottles (approx. 53)
- Brewer's Best® Crown Caps
- Bottle Brush
- Capper
- Sanitizer

ABV% Calculator

(OG - FG) x 131.25 = ABV%

(____ * - ____ **) x 131.25 = ____%

*OG from Step #8

**FG from Step #10



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