

Baltic Porter 5

Baltic Porter (12 C)

Type: All Grain

Batch Size: 5.00 gal

Boil Size: 6.50 gal

Boil Time: 90 min

End of Boil Vol: 5.00 gal

Final Bottling Vol: 5.54 gal

Fermentation: Lager, Three Stage

Date: 15 Mar 2014

Brewer: David Kirsten

Asst Brewer:

Equipment: Brew Pot (10 Gallon) and Igloo Cooler (10 Gal)

Efficiency: 61.30 %

Est Mash Efficiency: 64.4 %

Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 3000.0 ml of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.85 gal

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	Munich Malt (9.0 SRM)	Grain	1	57.1 %
6 lbs	Pilsner (Weyermann) (1.7 SRM)	Grain	2	34.3 %
8.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	3	2.9 %
8.0 oz	Special B (Dingemans) (147.5 SRM)	Grain	4	2.9 %
4.0 oz	Carafa Special II (Weyermann) (415.0 SRM)	Grain	5	1.4 %
4.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	6	1.4 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 22.88 qt of water at 160.9 F	150.0 F	75 min

- Batch sparge with 2 steps (Drain mash tun , 3.38gal) of 168.0 F water
- Add water to achieve boil volume of 6.50 gal
- Estimated pre-boil gravity is 1.064 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
2.50 oz	Saaz [3.50 %] - Boil 60.0 min	Hop	7	27.9 IBUs
0.75 oz	Saaz [3.50 %] - Boil 15.0 min	Hop	8	4.1 IBUs

- Estimated Post Boil Vol: 5.00 gal and Est Post Boil Gravity: 1.079 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	California Lager (Wyeast Labs #2112) [124.21 ml]	Yeast	9	-

- Measure Actual Original Gravity _____ (Target: 1.079 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 15 Mar 2014 - Primary Fermentation (14.00 days at 58.0 F ending at 58.0 F)
- 29 Mar 2014 - Secondary Fermentation (3.00 days at 65.0 F ending at 65.0 F)
- 01 Apr 2014 - Tertiary Fermentation (15.00 days at 65.0 F ending at 35.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.021 SG)
- Date Bottled/Kegged: 16 Apr 2014 - Carbonation: Keg with 10.10 PSI
- Age beer for 30.00 days at 35.0 F
- 16 May 2014 - Drink and enjoy!

Notes