

BALTIC PORTER (All Grain)

Official NORTHERN BREWER Instructional Document

Baltic porter is a close cousin of Imperial stout. Replicating the rich, heavy stouts shipped through their countries en route to Russia, brewers from Eastern Europe and Scandinavia recreated an English beer using Continental ingredients and techniques. The result: a big beer of great complexity. Our kit spotlights massive roasty, chocolate, and toffee notes with a broad-shouldered malt character and assertive hop bitterness and flavor. The unusual use of lager yeast (ideally fermented around 65° F) leaves Baltic porters cleaner and less fruity than an Imperial stout or barley wine. Brew a batch and tell 'em St. Urho sent you.

O.G: 1.070 READY: 3 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 6-8 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 5 lbs. German Pilsner malt
- 3 lbs. German Vienna malt
- 3 lbs. German Munich Malt
- 1 lbs. German Dark Munich Malt
- 0.5 lbs. Briess Caramel 80
- 0.5 lbs. English Black Malt
- 0.5 lbs. English Chocolate Malt
- 0.5 lbs. Briess Caramel 120

BOIL ADDITIONS & TIMES

- 1.5 oz. German Perle (60 min)
- 0.5 oz Mt. Hood (15 min)
- 0.5 oz Mt. Hood (5 min)

YEAST

- **DRY YEAST (DEFAULT):**
Saflager S-23 Lager Yeast.
Optimum temp: 50-57° F
- **LIQUID YEAST OPTION:**
Wyeast 2112 California Lager.
Apparent attenuation: 67-71%. Flocculation: high.
Optimum temp: 58°-68° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

MASH SCHEDULE: OPTION B

SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1.5 oz. German Perle (60 min)

0.5 oz Mt. Hood (15 min)

0.5 oz Mt. Hood (5 min)

YEAST

DRY YEAST (DEFAULT):

Saflager S-23 Lager Yeast.

Optimum temp: 50-57° F

LIQUID YEAST OPTION:

Wyeast 2112 California Lager.

Apparent attenuation: 67-71%. Flocculation: high.

Optimum temp: 58°-68° F.