

# Baltic Porter

## (All Grain)

### Ingredients

15 lb. Briess 2-Row \*  
.75 lb. Munton's Black Patent Malt 471° L \*  
.5 lb. Munton's Chocolate Malt 338° L \*

### Statistics

Original Gravity	1.075
Final Gravity	1.021
Alcohol Content	7.0%

1 oz. Pilgrim Hops (Bittering) with 60 minutes left in the boil.  
1 oz. Fuggles Hops (Finishing) with 2 minutes left in the boil.

White Labs WLP862 Cry Havoc x2

The malted grains are all **crushed together** in the clear plastic bag.

- **Procedure**

A *few hours before you begin to brew*, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

- Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
- Boil for an hour, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
- With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
- At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
- Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
- Store the fermenter where the temperature will be a fairly constant 60° – 65°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
- This beer may benefit from a secondary fermentation. This extended aging at cool temperatures should be done in a glass carboy for an additional 2 to 3 weeks before bottling.
- When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

### Keystone Homebrew Supply

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