



# Smitty Werbenjegermanjensen Baltic Porter (All Grain)



Who is this mysterious Smitty? Well, they say he was number one, and he wore the beer guzzler's helmet with side-mounted bottles and sippin' straw. But who are we to judge, for vitamin D deficiency in those northern latitudes can induce some strange behavior. Of course, toss back a pint or two of this Baltic beast, and you too will be exhibiting erratic behavior. Forget that this stunningly black lager boasts nearly 11% alcohol. No, it's your tongue's sudden euphoria that's invoking the tizzy in your brain. After all, when your taste buds are anointed with complex flavors of rich malty sweetness, big roastiness, caramel, coffee, treacle, biscuits and dark fruits, what would you expect? So go ahead and revel in your outlandishness, because you'll be far out there with this Baltic porter!

### Just the Facts, Ma'am:

BJCP Style: 12C. Baltic Porter  
Original Specific Gravity: 1.098 - 1.102  
Final Specific Gravity: 1.016 - 1.020  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: Yes  
Liquid Yeast Starter Recommendation: Yes  
Total Boiling Time: 70 Minutes  
Alcohol by Volume: 10.7%  
Color: 44 SRM (Black As a Baltic Bottomless Pit!)  
International Bittering Units: 29  
Time to Awesome Drinkability: 12 Weeks!

### Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )  
Bottling / Kegging Date ( / / )  
Date I Drank Last Beer (This Stinks!) ( / / )

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

### Ingredients:

#### Grains & Wort Additives:

8.4 lbs British 2-Row Malt  
4.3 lbs Light Munich Malt  
16 oz De-husked Carafo III Malt  
6 oz Biscuit Malt  
5 oz Special B Malt  
4 oz Chocolate Wheat Malt  
4 oz Coffee Malt  
2 lbs Amber Candi Sugar (Add to beginning of boil)

#### Hops & Hop Addition Schedule:

1 oz Magnum Hops (Bittering, 70 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 2206 Bavarian Lager Yeast or  
Wyeast 2308 Munich Lager Yeast  
Or  
Dry Yeast: Saflager S-23 Lager Yeast or Lalbrew Diamond Dried Lager Yeast

#### Brewing Supplies & Flavors:

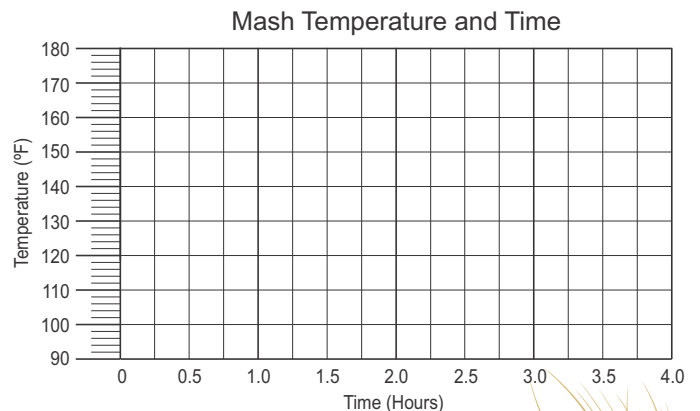
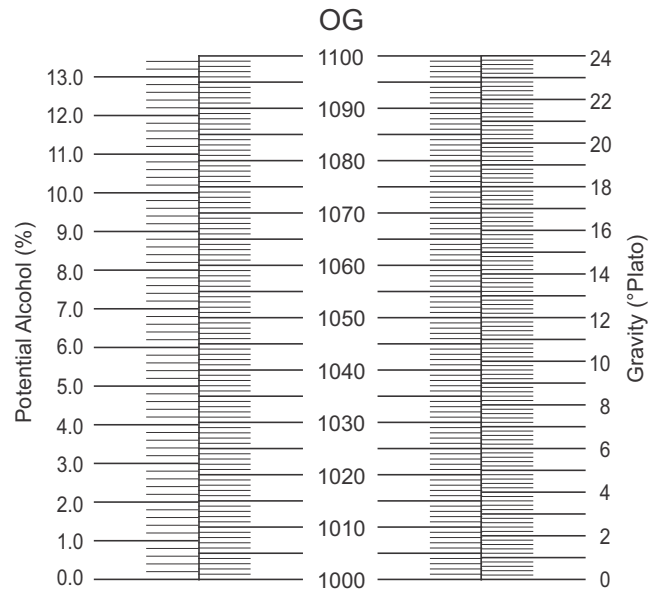
5 oz Priming Sugar

#### Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

### Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes



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