



Ya Dats Gude Baltic Porter (All Grain)



Okay, you're traveling to the Baltics and you need a language lesson. The situation: you're sitting with your fellow travelers in a pub, and you take a healthy swig of this substantial porter. Now, with grand expression, repeat after me: "Oh, ya, ve like dis very much! Ve would like anudder and anudder!" Excellent, you're well on your way to speaking the local language, which is a skill you'll need for repeated samplings of this bountiful, black lager. For below your pint's impressively creamy and tan head, you'll experience the cavernous depths of multi-dimension darkness as worlds of flavor unravel, like the malty richness, tongue-tied roastiness, toffee-like caramel and a dark-fruit richness that is redolent of port wine and the tobacconist. Soon you'll be dancing in the streets, proclaiming, "My hovercraft is full of eels!" But first, before getting carried away, finish your lesson. Take another swig, stand on the bar top, and declare, "Ya, dats gude!"

Just the Facts, Ma'am:

BJCP Style: 12C. Baltic Porter
Original Specific Gravity: 1.097 - 1.101
Final Specific Gravity: 1.016 - 1.020
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 10.6%
Color: 43 SRM (Ya, Dats Black!)
International Bittering Units: 28
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:

7.8 lbs American 2-Row Malt
4.9 lbs Light Munich Malt
10 oz De-husked Carafo III Malt
7 oz 150L Crystal Malt
3 oz Chocolate Wheat Malt
6 oz Special Roast Malt
2 oz Chocolate Malt
2 lbs Amber Candi Sugar (Add to beginning of boil)

Hops & Hop Addition Schedule:

1 oz Galena Hops (Bittering, 60 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 Novalager Dried Lager Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

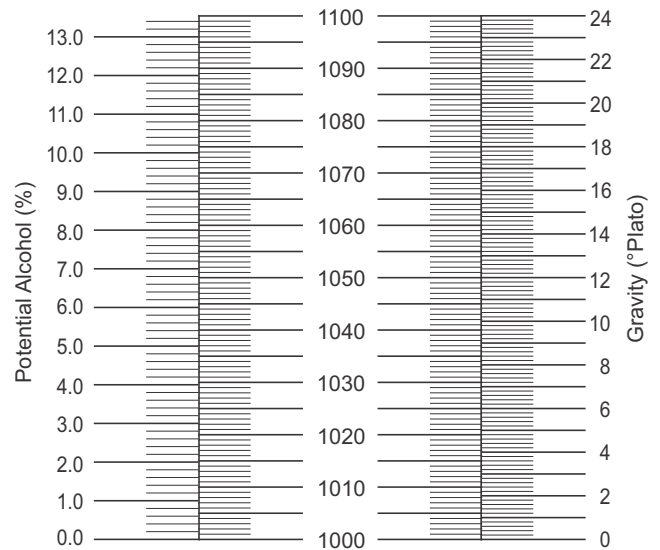
Liquid Yeast Activation Before Brewing:

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.

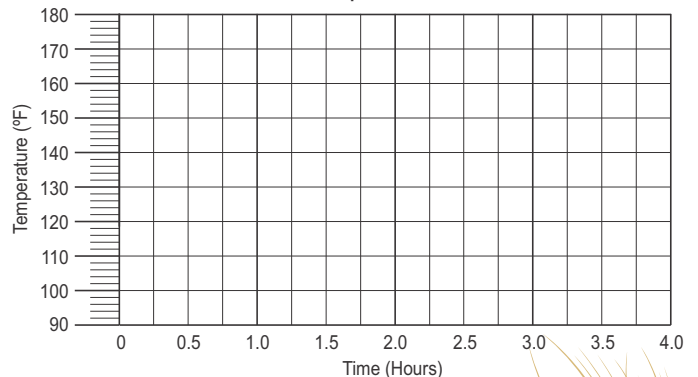
Mash Schedule:

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

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Mash Temperature and Time



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