



# Ya Dats Gude Baltic Porter



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 vould 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  
 Alcohol by Volume: 10.6%  
 Color: 43 SRM (Ya, Dats Black!)  
 International Bittering Units: 28  
 Time to Awesome Dinkability: 12 weeks

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. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

## Ingredients:

### Fermentables:

#### Malt Bag 1

7.7 lbs. Munich Malt Extract Syrup

#### Malt Bag 2

2.2 lbs. Munich Malt Extract Syrup

2 lbs Amber Candi Sugar

### Grains & Wort Additives:

10 oz De-Husked Carafo III Malt (Crushed)

7 oz 150L Crystal Malt (Crushed)

3 oz Chocolate Wheat Malt (Crushed)

6 oz Special Roast Malt (Crushed)

2 oz Chocolate Malt (Crushed)

### Hops:

2 oz Galena Hops (Bittering, 70 Minutes)

### Yeast:

Liquid Yeast: Wyeast 2206 Bavarian Lager Yeast or

Wyeast 2308 Munich Lager Yeast

Or

Dry Yeast: Saflager S-23 Yeast or Lalbrew Novalager Dried Lager Yeast

### Brewing Supplies & Flavors:

2 Muslin Bags

5 oz Priming Sugar

## Pre-Brew Day Checklist:

If you are using liquid yeast, it is always desirable to make a yeast starter when fermenting higher alcohol brews. Making a yeast starter allows you to propagate to a greater (and necessary) cell count to ensure complete fermentation. You can find the complete yeast starter instructions at [www.boomchugalug.com/yeaststarter.htm](http://www.boomchugalug.com/yeaststarter.htm)

## Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less than 4 gallons.
- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors
- Siphon Setup

On the day you rack the beer into the secondary fermenter, you will require the following equipment:

- 5 gallon carboy
- Airlock
- Stopper

## The Magical Procedure:

### 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](http://boomchugalug.com).

### Time to Brew!

Total Boiling Time: 70 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc. After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will later add your hot boiled wort.

1. Place the crushed grains in a muslin bag and add to 2 gallons of water.

**Boomchugalug.com**

Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →



# Ya Dats Gude Baltic Porter

Page 2....Wow, this is good stuff. I wish there could be more!

2. Heat water until the temperature is between 150 and 170 degrees. Steep the grains between this temperature range for 30 minutes.
3. Remove and discard the grains. Add Malt Bag 1 and stir until dissolved. Bring this mixture to a boil.
4. When boiling commences, add 2 oz of Galena hops. Boil these hops for the entire 70 minutes.
5. During the last 10 minutes of the boil, pause your brew timer, remove the pot from the heat, and add 2 lbs of amber candi sugar and 2.2 lbs of light malt extract. Stir until fully dissolved and bring the pot back to a boil. When the wort begins to boil again, boil for the last 10 minutes.

## Chill out, Man! (Chill the Wort)

1. At the end of the 70 minute boil, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For more information about cooling your wort quickly, please see 'Fast Wort Chilling' in the 'Frequently Asked Questions' section on our website.
2. Add your chilled wort to the 2 gallons of water already in your fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
4. If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

## Pitch the Yeast! (Into the Wort, But Not Out the Window!)

When pitching yeast into a lager wort, there are several approaches.

1. If you choose to "lager ferment by the book" by cold pitching, then cool the wort to approximately 58°F (56° - 60°F is okay), and aerate the wort before pitching (adding) the yeast. If you are cold pitching and using Wyeast liquid yeast, then you should have done a yeast starter. To aerate, simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
2. If you choose to "lager ferment like a lazy man," then cool the wort to approximately 70°F (68° - 73°F is okay), and aerate the wort before pitching (adding) the yeast.
2. After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary.
3. Close the fermenter and attach the airlock. If you are using the "lazy man" method, keep the fermenter between 68° - 73°F until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the temperature within this range.

## Primary Fermentation:

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

1. Once fermentation begins, move the fermenter to a room with the proper temperature. The ideal temperature to ferment this beer is between 50° - 58°F. Do not let the temperature drop below 50°F. If you do, fermentation may stop too soon. That's a bummer, man.
2. Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 7 days.

## Secondary Fermentation & Lagering:

After about two weeks, fermentation will end (your drooling didn't speed this process). At this time, siphon the beer into the 5 gallon glass carboy where the beer will lager (cold age) for 2 - 4 weeks. Do not begin the cold aging until all fermentation is complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to lager.

1. If you choose to "lager by the book," then drop the beer's temperature by approximately 2°F each day until it is between 33° - 38°F. Lager for 2 - 4 weeks.
2. If you opt for "lazy man's lagering," then place your carboy in the coolest spot above 33°F for 2 - 4 weeks.

## Time to Bottle!

1. Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. More information about baking your bottles can be found under 'Baking Beer Bottles' in the 'Frequently Asked Questions' section on our website.
2. Dissolve 5 ounces (weight) or 3/4 cup of priming sugar (dextrose / corn sugar) in 16 oz water. Boil for 5 minutes.
3. Pour the sugar solution into the bottling bucket, and siphon in the beer. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. When done siphoning, gently stir the beer in the bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
4. Elevate your bottling bucket, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

## Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 12 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. Place your bottles in a dark place at room temperature (62°F - 75°F), and wait at least two weeks for the beer to carbonate. It is important that you keep the beer between 62°F - 75°F for carbonation to develop. If the beer cools below 62°F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
2. Get your bottle opener handy dude (or dudette), because it's time to drink a beer! When pouring the beer into your glass, be sure to leave the bottle's sediment behind. That sediment is the yeast which carbonated your beer, and if you pour it into your glass, you'll make the beer cloudy and taste yeasty.
3. Once your beer is carbonated, you may store it in a cool place. Keep in mind that home-brewed is unfiltered, and unfiltered beers actually continue to improve with time. If your beer seems rough-around-the-edges or tastes yeasty, these qualities usually morph into a smooth, clean beer over time. Cheers!

Boomchugalug.com