



## The 94 Imperial Baltic Porter

\$58.00 Extract for Beginning and Advanced Brewers \$58.00

Style- 34B – Baltic Porter

### Ingredients:

- 12 lbs Pilsner LME
- 2 lbs Sparkling Amber DME
- 1.5 lbs Chocolate
- 1 lb Caramel/Crystal 120 L
- .5 lbs Caramel/Crystal 40 L
- .5 lbs Black Malt

### Hops:

- 2 oz Galena at 60 minutes left in the boil
- Add Irish Moss or Whirlfloc at 15 minutes left in boil (not included)
- 2 oz Fuggle at 5 minutes left in the boil

### Yeast:

- Lager
  - WLP 830 German Lager (Not Included)
  - Wyeast 2206 Bavarian Lager (Not Included)
- Ale
  - WLP862 Cry Havoc (Not Included)
  - WLP002 English Ale (Not Included)

This is a HUGE, smooth and malty porter that only improves with age. Very few roasty notes, and a strong body without being overpowering. Hints of currant and a vinous, port like quality all describe this warming, deceptively drinkable, high alcohol Porter.

Estimated ABV – 8.9%

Estimated OG – 1.092

Estimated FG – 1.020

Directions: Add steeping grains to your water and allow to steep as the water comes to a boil. Remove steeping grains around 165 F. At boil, turn off the flame. Stir in all Dry and Liquid Malt Extract and ensure all is dissolved. Turn your flame back on. When it starts to boil again, begin your timer for a 60 minute boil. From there, follow directions for hop and clarifier additions. Cool your wort down to 70-80 degrees, transfer to your fermenter, and pitch yeast. Cover with airlock and allow 14 days at 65-70 degrees for fermentation to complete. If using a lager yeast, chill to 50 - 55 degrees and transfer to your fermentor. Allow 28 full days for fermentation, with days 27 and 28 4-6 degrees higher. Crash chill for 24-48 hours at 40 degrees, then transfer to keg. If bottling, transfer to bottling bucket and add ¼ pound of Dextrose sugar and allow to sit for 1 week at room temperature, then 1 week in the fridge before enjoying.