

LOVE2BREW

BALTIC PORTER (ALL-GRAIN)



Rich, full bodied, and complex describe our Baltic Porter recipe. Derived from English Porters with heavy influence from Russian Imperial Stouts, these brews are rich with layered flavors and aromatics such as slight malt sweetness, dark fruits, caramel, and a hint of roasted coffee. We add just enough hops to provide balance while not leaving any residual flavor or bitterness that would take away from the intense malt experience. Baltic Porters finish incredibly smooth compared to traditional porters because they are fermented cool with lager yeast allowing you to enjoy a porter like never before.

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 4 Weeks Secondary Fermentation
- 4 Weeks Bottle Conditioning
- Original Gravity: 1.074
- 7.4% ABV (Estimated)
- IBUs: 26.5
- SRM: 28.8 (Dark Brown)
- 90 Minute Boil

HOME BREW KIT CONTENTS

- Malts & Specialty Grains
- 5 lb. German Vienna Malt
 - 5 lb. German Dark Munich Malt
 - 3 lb. German Pale Malt
 - 8 oz. Pale Chocolate Malt
 - 8 oz. Crystal 150L
 - 4 oz. Special B
 - 4 oz. Carafa II

- Yeast Choices:
- Saflager S-23
 - Southern German Lager Yeast (WLP838)

- Other
- 5 oz. Priming Sugar

- Hops
- 1.5 oz. German Tradition (Bittering)

NOTE: This kit uses **Lager Yeast** which needs to ferment at ~50°F. Please see our love2learn article about proper lagering techniques.

MASH INGREDIENTS:

- 5 lb. German Vienna Malt
- 5 lb. German Dark Munich Malt
- 3 lb. German Pale Malt
- 8 oz. Pale Chocolate Malt
- 8 oz. Crystal 150L
- 4 oz. Special B
- 4 oz. Carafa II

MASH SCHEDULE:

- Saccharification Rest: 151°F for 60 minutes
- Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1.5 oz. German Tradition (60 Min.)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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