

Jim Burt

RSB's Christmas Treat Baltic Porter

Baltic Porter (9 C)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 8.28 gal
Boil Time: 60 min
End of Boil Vol: 7.03 gal
Final Bottling Vol: 5.00 gal
Fermentation: Lager, Single Stage

Date: 24 Sep 2016
Brewer: Jim Burt
Asst Brewer:
Equipment: J&J Bayou Classic 16 Gal. BIAB
Efficiency: 64.00 %
Est Mash Efficiency: 78.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
10.36 gal	3625 Rath Ave. Endwell, N.Y. Water	Water	1	-
5.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	2	-
3.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	3	-
1.00 Items	Campden Tablet (Mash 60.0 mins)	Water Agent	4	-
13 lbs	Pale Ale Malt (Avangard) (3.0 SRM)	Grain	5	58.8 %
4 lbs	Munich I (Weyermann) (7.1 SRM)	Grain	6	18.1 %
3 lbs	Vienna Malt (Avangard) (5.0 SRM)	Grain	7	13.6 %
1 lbs	Crystal 60 L (60.0 SRM)	Grain	8	4.5 %
8.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	9	2.3 %
6.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	10	1.7 %
4.0 oz	De-Bittered Black Malt (Dingemans) (550.0 SRM)	Grain	11	1.1 %
1.00 oz	German Tradition [4.60 %] - Boil 60.0 min	Hop	12	10.1 IBUs
1.00 oz	German Tradition [4.60 %] - Boil 30.0 min	Hop	13	7.8 IBUs
1.00 oz	German Tradition [4.60 %] - Boil 15.0 min	Hop	14	5.0 IBUs
4.0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50.28 ml]	Yeast	15	-
26.00 oz	E&J VSOP Marinated Black Cherries (Secondary 4....	Flavor	16	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.095 SG
Est Final Gravity: 1.027 SG
Estimated Alcohol by Vol: 9.1 %
Bitterness: 22.9 IBUs
Est Color: 26.8 SRM

Measured Original Gravity: 1.090 SG
Measured Final Gravity: 1.022 SG
Actual Alcohol by Vol: 9.0 %
Calories: 313.8 kcal/12oz

Mash Profile

Mash Name: BIAB 05 Full Body (156F)
Sparge Water: 0.00 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.36
Measured Mash PH: 5.20

Total Grain Weight: 22 lbs 2.0 oz
Grain Temperature: 65.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.30
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 41.42 qt of water at 164.9 F	156.0 F	60 min