

*Green Cap*

*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
9.98 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 S...	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...	Yeast	15	-
32.00 oz	E&J VSOP Marinated Black Cherries (Second...	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

--	--	--	--