



soundhomebrew.com  
206-743-8074

6505 5th Place South  
Seattle, WA 98108

## BALTIC PORTER BALTIC PORTER

**OG:** 1.074                      **Color:** 30 SRM  
**FG:** 1.018                      **ABV:** 7.5%  
**IBU:** 30

Extract	Weight	Percent
Munich LME	6.6 lbs	59.1
Pilsner DME	3 lbs	26.9

Steeping Grains	Weight	Percent
Crystal 60°L	8 oz.	4.5
Special B	8 oz.	4.5
Carafa Special II	5 oz.	2.8
Chocolate Malt	4 oz.	2.2

Hops	Weight	IBU
Sterling, 60 min	1 oz	23.7
Sterling, 15 min	1 oz	6.3

### Yeast

White Labs German Lager WLP830, Wyeast Bavarian Lager 2206, or Fermentis Saflager S-23

### Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 9C - Baltic Porter

Traditional beer from countries bordering the Baltic Sea. Derived from English porters but influenced by Russian Imperial Stouts. A Baltic Porter often has the malt flavors reminiscent of an English brown porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered flavors.

As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth schwarzbier-like roasted flavor that stops short of burnt. Mouth-filling and very smooth. Clean lager character; no diacetyl. Starts sweet but darker malt flavors quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Hop flavor from slightly spicy hops (Lublin or Saaz types) ranges from none to medium-low.

<b>Vital Statistics:</b>	OG: 1.060 – 1.090	IBUs: 20 – 40
ABV: 6.5-9.5	FG: 1.016 – 1.024	SRM: 17 – 30

**Commercial Examples:** Sinebrychoff Porter (Finland), Okocim Porter (Poland), Zywiec Porter (Poland), Baltika #6 Porter (Russia), Carnegie Stark Porter (Sweden), Aldaris Porteris (Latvia), Utenos Porter (Lithuania), Stepan Razin Porter (Russia), Nøgne ø porter (Norway), Neuzeller Kloster-Bräu Neuzeller Porter (Germany), Southampton Imperial Baltic Porter

## ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
12 Lbs. Vienna Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Decrease bittering hops to .75 oz and follow the same hop schedule and yeast recommendations listed on the recipe.

## BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

---



---



---



---