



Great Northern

BALTIC PORTER

Original Gravity: 1.081 Final Gravity: 1.017 ABV: 8.4%
Bitterness: 29 IBUs SRM: 25 (ruby brown)

This is a traditional beer from countries bordering the Baltic Sea that is derived from English porters but influenced by Russian Imperial Stouts. A Baltic Porter often has the malt flavors reminiscent of an English brown porter contrasted by restrained roast and a higher alcohol content. Very complex, with multiple layers of flavor.

Grains, Extracts & Sugars

Specialty Grains

.5# Crystal 60
.5# CaraAroma
.5# Munich I
.5# Special B
.1# Carafa II

steep specialty grains 20-30 mins @ 155°

Extract Brewing

3# Briess Pilsen DME Boil 60 mins
3# Briess Dark DME Boil 60 mins
3.3# Briess Munich LME Boil 15 mins

All Grain Brewing

13# Simpson's Golden Promise

*full body: mash at 156° for 60-75 min
water: dark malty*

Hops

| | | |
|--------|----------|-------------|
| 1.5 oz | Perle | Boil 60 min |
| 1 oz | Tettnang | Boil 10 min |
| .25 oz | Perle | Boil 5 min |

Yeast

Dry:
Safale S-23 dry yeast

Liquid:
Whitelabs WLP830 German Lager Yeast
Omega Kveik Lutra (substitute)

Misc

| | | |
|------|---------------|----------|
| 5 oz | Priming Sugar | Bottling |
|------|---------------|----------|

Great Northern Baltic Porter ~ 5 Gal Brewing Instructions

1. Sanitize your fermenter and other equipment that will be in contact with your beer.

.5# Crystal 60, .5# CaraAroma, .5# Munich I, .5# Special B, .1# Carafa II

2. Place crushed grains in muslin bag. Steep grains in 2.5 gallons of water in your brew pot at 155 degrees for 25-30 minutes. Remove grains and let them drain. Do not squeeze.

3# Pilsen DME @ 60 min, 3# Dark DME @ 60 min

3. Bring pot to a rolling boil. Lower heat. Add malt extract. Stir until everything has dissolved. Return to boil.

**1.5 oz Perle @ 60 mins, 3.3# Munich LME @ 15 mins,
1 oz Tettnang @ 10 mins, .25 oz Perle @ 5 mins**

4. Boil the above ingredients for a total of one hour. Add hops, malts and sugars to the boil according to schedule.
5. After 60 minutes boiling time, turn off heat. Put cover on your brew pot. Immerse in an ice bath or use a wort chiller to cool to 100 degrees.
6. Fill your sanitized fermenter with 2.5 gallons of cold water.
7. Pour your wort into your fermenter. Top it off to 5 gallons with water, if needed. Take OG hydrometer reading.

WLP830 German Lager or Safale s-23 dry yeast

8. Pitch yeast. Fermentation should start within 48 hours and last 3 to 10 days. Ferment for 1 week in primary fermenting vessel before proceeding to next step.
9. To be sure fermentation is finished take a hydrometer reading 2 days in a row. It should be close to the final gravity.
10. Sanitize your siphon equipment and secondary fermenter.
11. Siphon from fermenter to secondary. Avoid taking up yeast off the bottom. Leave in secondary to condition 7-10 days. If your recipe calls for dry hops or other ingredients add them now.

5 oz priming sugar

12. Boil priming sugar in 2 cups of water for 5 minutes, cool to room temp and then pour into bottling bucket.
13. Siphon beer into bottling bucket and stir well to combine.
14. Fill bottles leaving ½ to 1" airspace. Store in a cool place for 2 weeks to condition. Then drink!