

Black Ice Baltic Porter

Baltic Porter (12 C)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 5.71 gal
Boil Time: 60 min
End of Boil Vol: 5.21 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 20 Jan 2018
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 72.00 %
Est Mash Efficiency: 72.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
8 lbs	Pale Malt (2 Row) Bel (3.0 SRM)	Grain	1	53.9 %
6 lbs	Munich Malt (9.0 SRM)	Grain	2	40.4 %
9.6 oz	Chocolate Malt (350.0 SRM)	Grain	3	4.0 %
4.0 oz	Black (Patent) Malt (500.0 SRM)	Grain	4	1.7 %
2.25 oz	Saaz [2.00 %] - Boil 60.0 min	Hop	5	14.5 IBUs
1.00 oz	Saaz [2.00 %] - Boil 15.0 min	Hop	6	3.2 IBUs
2.0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50....	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.077 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 8.1 %
Bitterness: 17.7 IBUs
Est Color: 30.8 SRM

Measured Original Gravity: 1.072 SG
Measured Final Gravity: 1.011 SG
Actual Alcohol by Vol: 8.1 %
Calories: 242.7 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 2.85 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.52
Measured Mash PH: 5.20

Total Grain Weight: 14 lbs 13.6 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18.56 qt of water at 167.4 F	150.0 F	75 min

Sparge: Fly sparge with 2.85 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.93 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.93
oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

5.25 gallons strike
4 gallons sparge
fermented for 3 weeks at 54F. Rest at 68 fir 3 days, then secondary in glass carboy and lowered to 38
degrees for 2 months. Kegged and served after 7 days.

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