

# TMM Baltic Porter

Baltic Porter

Recipe by **Rob Neale**



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Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
<b>23 L</b>	<b>2 L</b>	<b>60 mins</b>	<b>70%</b>	<b>28.82 L</b>	<b>6.68 L</b>
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
<b>1.081</b>	<b>1.019</b>	<b>39.8</b>	<b>55.1</b>	<b>8.12%</b>	

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Mash and Sparge volumes calculated using the "Grainfather (220V) - Bluetooth Controller" profile.

## Fermentables

	Amount	Usage	PPG	EBC
Munich I Supplier: Weyermann	5.44 kg (58%)	<b>Mash</b>	37.8	14.0
Pilsner (2-Row) Supplier: Generic	3.20 kg (34%)	<b>Mash</b>	36.8	3.3
Special B Supplier: Dingemans	0.23 kg (2%)	<b>Mash</b>	29.9	350.3
Crystal - Dark Supplier: Simpsons	0.23 kg (2%)	<b>Mash</b>	31.7	267.7
Carafa III Supplier: Weyermann	0.17 kg (2%)	<b>Mash</b>	35.8	1,035.0
Chocolate Supplier: Crisp	0.12 kg (1%)	<b>Mash</b>	35.4	1,242.0

## Mash Steps

	Temp	Time
Beta amylase rest	62 °C	40 min
Alpha amylase rest	71 °C	30 min
Mash Out	77 °C	10 min

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## Hops

	<b>Amount</b>	<b>Type</b>	<b>Usage</b>	<b>Time</b>	<b>AA</b>
Hallertau Magnum (IBU: 39.8)	30.00 g (100%)	Pellet	Boil	60 min	17.3

## Yeast

	<b>Amount</b>	<b>Attenuation</b>
SafLager German Lager Product Code: S-189	2 packets	84 %

## Fermentation Steps

	<b>Temp</b>	<b>Time</b>
Fermentation 1	12 °C	24 days
Yeast Dump/D Rest	12 -> 16 °C	2 days
Cold Crash	2 °C	90 days

## Notes

Draw off 5 litres just before boil is reached, in a separate vessel boil this down till it is a thick liquor before adding back to the boil.