

# Wood Aged Porter

Baltic Porter

**Type:** All Grain  
**Batch Size:** 5.00 gal  
**Boil Size:** 6.41 gal  
**Boil Time:** 60 min  
**Taste Rating(out of 50):** 35.0  
**Taste Notes:**

**Date:** 4/11/2012  
**Brewer:** Matt Brugger  
**Asst Brewer:**  
**Equipment:** Brew Pot (7.5 gal) and Cooler (48 qt)  
**Brewhouse Efficiency:** 75.00

## Ingredients

Amount	Item	Type	% or IBU
12.00 lb	Pale Malt (2 Row) UK (3.0 SRM)	Grain	71.39 %
1.75 lb	Munich 10L (Briess) (10.0 SRM)	Grain	10.41 %
1.00 lb	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	5.95 %
1.00 lb	Chocolate Malt (350.0 SRM)	Grain	5.95 %
0.50 lb	Acid Malt (3.0 SRM)	Grain	2.97 %
0.50 lb	Special B Malt (148.0 SRM)	Grain	2.97 %
0.06 lb	Black (Patent) Malt (548.0 SRM)	Grain	0.36 %
0.90 oz	Columbus (Tomahawk) [14.40 %] (60 min)	Hops	35.6 IBU
1.00 oz	Tettnang [4.80 %] (60 min) (First Wort Hop)	Hops	14.5 IBU
0.70 oz	Cascade [5.00 %] (10 min)	Hops	3.5 IBU
1.00 oz	Oak Chips (Secondary 7.0 days)	Misc	
1.00 items	Whirlfloc Tablet (Boil 15.0 min)	Misc	
1.00 tsp	Yeast Nutrient (Primary 2.0 weeks)	Misc	
1 Pkgs	Irish Ale (Wyeast Labs #1084)	Yeast-Ale	

## Beer Profile

**Est Original Gravity:** 1.088 SG  
**Est Final Gravity:** 1.022 SG  
**Estimated Alcohol by Vol:** 8.56 %  
**Bitterness:** 53.6 IBU  
**Est Color:** 38.5 SRM

**Measured Original Gravity:** 1.010 SG  
**Measured Final Gravity:** 1.005 SG  
**Actual Alcohol by Vol:** 0.65 %  
**Calories:** 43 cal/pint  
**Color:**  
■

## Mash Profile

**Mash Name:** Single Infusion, Full Body, Batch Sparge  
**Sparge Water:** 3.42 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 16.81 lb  
**Grain Temperature:** 72.0 F  
**TunTemperature:** 72.0 F  
**Mash PH:** 5.4 PH

### Single Infusion, Full Body, Batch Sparge

Step Time	Name	Description	Step Temp
45 min	Mash In	Add 21.01 qt of water at 170.5 F	158.0 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:** Kegged  
(Forced CO2) **Volumes of CO2:** 2.4

**Pressure/Weight:** 11.2 PSI **Carbonation Used:** -

**Keg/Bottling Temperature:** 40.0 F **Age for:** 28.0 days

**Storage Temperature:** 52.0 F

### Notes

Click here to download the Beersmith file - [FILE](#)

Click here to download the XML file - [FILE](#)

Created with [BeerSmith](#)