

Warsaw Baltic Porter – Baltic Porter

The recipe is based on non-existing Baltic Porter brewed for many years in Poland. It is a very complex, rich malty beer with high alcohol content. Smooth and clean lager character is full of malty aromas of toffee, molasses, coffee and chocolate. This beer needs longer conditioning (half a year minimum) that helps to create dried red fruit aroma. Dark brown beer with little colored head, bitter from hops, alcohol and roasted malts, it's a fantastic beer preferred for a colder months.

Raw Materials:

67% Viking Pilsner Malt
15% Viking Munich Dark Malt
9% Viking Caramel Malt (600 EBC)
9% Viking Dark Chocolate Malt (900 EBC)

Mashing:

Malt/Water ratio: 1/3
pH set with lactic acid to 5,3
52°C 20min / 62°C 20min / 72°C 30min / 76°C 1min

Boiling:

Boil until reaching OG 22 but no longer than 120 minutes, normal pressure
pH set with lactic acid to 5,0.
Hops: 80% from aromatic hops at the start of the boil, 20% 5 minutes before the end of the boil (aromatic varieties from Middle Europe like Polish Marynka, Czech Zatec, etc.).

Fermentation:

OG/FG 22/5,2
Lager yeast slurry. 10-20 days 7°C (until it reaches 9,6 gravity) + 60-90 days 0°C

Beer Analysis:

Alcohol	9,8 vol-%
OG	22%
Color	130°EBC
Bitterness	40 BU