

Baltic Porter

an All Grain **Baltic Porter** by **Cavemen Brewing**

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Fermentables

Amount	Fermentable	Use
10.0 kg	Bohemian Pilsner (DE)	Mash
2.0 kg	Cherrywood Smoked Malt	Boil
1.0 kg	Munich - Dark 20L (US)	Mash
1.0 kg	Rye (US)	Boil
0.7 kg	Caramel/Crystal 80L (US)	Mash
0.5 kg	Flaked Oats	Boil
0.5 kg	Carafa III (DE)	Mash
0.5 kg	Midnight Wheat Malt (US)	Boil
0.3 kg	Crystal Rye (UK)	Mash
0.15 kg	Black Malt (UK)	Mash

Hops

Amount	Hop	Time
20.0 g	Summit (US)	60 min
40.0 g	Styrian Celeia (SI)	15 min
28.0 g	Progress (UK)	15 min

Yeasts

Name	Lab/Product
German Bock Lager Yeast	White Labs WLP833

Stats

Batch & Boil

Batch Size	Boil Time
41.64 L	60 min

Properties

OG	FG	IBU
1.080	1.021	26
ABV	Color	Balance
7.6%	45 SRM ↑	Sweet

## Notes

parti gyle. Hops in baltic porter only.

1st: baltic porter: OG: 1.100 - FG: 1.024

2nd: dark sour: OG: 1.050 - FG: 1.004 (sour power blend)