



RECIPES

BALTIC PORTER

LALBREW NOVALAGER™ 10HL

FONT LEGEND

- Temp
- Gravity/Brewing parameters
- Water
- Malts
- Hops
- Yeast



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	900
Beg Kettle Vol	1000
L:G	3.0
Mashing in Liquor	1020
Lauter	0
Sparge Liquor	280
Total Liquor	1300

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

100



STEP 2

MALT

Original Gravity/Plato	1.079	19.0
BME (premised)	0.760	
Colour (Lovibond)	35 to 40	

DEMEMERA SUGAR

20 KG

WEIGHT OF MALT (KG)

Best Pale Ale 2 Row	195
Vienna Malt	45
Caramunich II	9.75
Chocolate Wheat	6.5
Crystal Dark	6.75
Smoked Malt	13.25
Rye Malt	7.63
Chocolate Malt	7.75
Dememera Sugar	20
TOTAL	312

TYPE OF MALT	% OF GRIST	COLOUR (L)	COLOUR CONTRIBUTION
Best Pale Ale 2 Row	62.5%	2.6	2.8
Vienna Malt	13.1%	3.9	0.8
Caramunich II	6.6%	47.0	5.2
Chocolate Wheat	3.9%	307.0	19.9
Crystal Dark	3.9%	100.0	6.5
Smoked Malt	3.9%	2.0	0.1
Rye Malt	2.1%	3.0	0.1
Chocolate Malt	2.1%	444.0	15.5
Sugar KETTLE EXTRACT ADDITION	8.5%		
TOTAL			35.2



TEMPERATURE

	°F	°C
Conversion Temp	149	65
Strike Temp	161	72
Sparge Temp	174	76

SPARGE ACID

NONE

CaSO₄

220 G



STEP 3

HOPS

Kettle Boil Time: 60 Min

Hop Additions: 2

IBUs: 25

Irish Moss @ 30 min before knock-out:
(1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Chinook	11%	60	0.65	16.7	520
Hallertauer Mittelfruh	5%	10	0.35	8.3	1040
Dememera Sugar	20 kg	10			
TOTAL					1560



STEP 4

YEAST

Yeast Type/Number	LalBrew NovaLager™
Fermentation Temp	18°C



NOTES

• Non-filtered