

#97: Bully (Baltic Porter)

chris swingley (23-jan-2016 – 24-jan-2016)

Named after our dog Lennier.

RECIPE (for 5 gallons final volume)

- 6 pounds (37%) Maris Otter Pale Malt (conditioned, gap 0.9 mm)
- 5 pounds (31%) Dark Munich Malt
- 3 pounds (18%) Vienna Malt
- 1 pound (6%) Brown Malt (Pale Malt, baked 45 minutes @ 225°F, 30 minutes @ 300°F, 20 minutes @ 350°F)
- 1 pound (6%) Crystal 60L
- 4 ounces (2%) Chocolate Malt
- 1 ounce (1%) Black Barley Malt
- 1 ounce U.S. Goldins pellet hops, 5.2% AA (first wort hop)
- ¾ ounces German Herkules pellet hops, 15.7% AA (60 minutes)
- 15 drops Five Star Defoamer 105 (90 minutes)

Safale S-04 dry yeast, pitched at 65°F

Starter: 1 quart rinsed yeast from previous recipe (Kentucky Common)

Aeration: Drill aerator for two minutes after pitching

WATER

- Fairbanks city water
- 40½ quarts water treated with:
 - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation

MASH

- 19½ quarts water @ 162°F, grist ratio of 1.2 quarts:pound @ 152°F (Held 90 minutes). strike water @ 172°F added to tun → 165°F + grain = 152°F. 149°F at the end of the mash.

SPARGE

- 9½ quarts water @ 210°F, drain
- 11½ quarts water @ 168°F, drain
- Vorlauf 6 q wort after each addition.

BOIL

- Boiled 8 gallons for 90 minutes to yield 5 1/8 gallons wort
- -15°F during boil.

FERMENTATION

- Primary: bucket, 7 days, 64°F. temperature range 62–68°F
- Secondary: keg, 7 days, 68°F

PACKAGING

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 8 weeks
- ready to drink on 20-mar-2016

PROPERTIES

Starting Gravity: 1.077	Final Gravity: 1.017
Original Extract: 18.7°Plato	Apparent Extract: 4.3°Plato
	Real Extract: 7.1°Plato
Alcohol: 7.9% by volume	Alcohol: 6.2% by weight
Apparent Attenuation: 76.7%	Mash Efficiency: 68%
Bitterness: 41 IBU	Color: 28°SRM
BU:SG: 0.53	BV: 1.19