



Candi Syrup, Inc.

4140 Clemmons Road #234
Clemmons, NC 27012
www.candisyrup.com

A DIVISION OF CSI CONFECTIONS, LLC

Baltic Porter (Lager)

TITLE:	Baltic Porter	
CATEGORY:	12C	
SPECS:	OG:	1.062
	FG:	1.012
	SRM:	28
	IBU:	24.5 (Tinseth ¹)
	VOL:	5.00 gal

FERMENTABLES:

Weight (lbs)	Description	(Common Net) Gravity/lb
6.00	German or Belgian Pale	1.029
4.00	German or Belgian Munich	1.029
0.50	Caramunich (47L)	1.025
0.50	Carafa III	1.025
1.00	D-180 Candi Syrup, Inc.	1.032

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Saaz	Flower	1.50	3.5	60
Saaz	Flower	1.00	3.5	30

YEAST:

WLP 830 Märzen Lager. For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Mash	152F	60 minutes

NARRATIVE:

60 minute boil. Add syrup at flameout. Chill to 50F. Oxygenate for 60 seconds. Pitch lager yeast starter. Primary lager 4 weeks at 50F. Secondary for 14 days. Prime with 29g/gal Simplicity Candi Syrup. Cellar at 50F for 4-6 weeks.

¹ The Tinseth algorithm has given us more accurate results for pellets.