

Colonel's Baltic Porter

Ingredients

8 lbs Light DME *OR* 9.6 lbs Light LME
2 oz. Chocolate malt
1/2 Lb CaraMunich
1/2 Lb Crystal 90L
1/3 Lb Carafa
3/4 Cup Corn Sugar (priming)
7 HBU Lublin Hops (boiling)
1.5 HBU Lublin (finishing)
Wyeast American Ale 1056, White Labs California

Instructions

1. Add **Grains** to 2 Gallons of water and steep at 155* for 30 minutes.
2. **Remove grains**, then add **DME to Water**
3. Bring back to a boil and **add Boiling hops**
4. Boil for 30 minutes , Add finishing hops, boil 30 minutes more
5. Cool wort to below 80* **and pitch Yeast**
6. Let ferment for 7-10 days
7. Transfer to secondary or bottle (if transferring to secondary let sit for an additional 7-10 days)
8. Bottle using **3/4 cups priming sugar**
9. Allow to age for 10-14 days and enjoy

S.G. 1.067 - 1.072
F.G. 1.018 - 1.020