

Jack's Abby Framinghammer Baltic Porter

The Numbers

Batch Size: 5 gallons

OG: 1.096

IBU: 60

Color: 39

The Malts

	Weight	Percent
US 2 Row Pale Malt	5.9 kg (13.0 lbs)	67.6
Dark Munich 20L	0.9 kg (2.0 lbs)	10.3
CaraMunich	0.23 kg (0.5 lbs)	2.6
Roasted Barley	0.34 kg (0.75 lbs)	3.9
Chocolate	0.34 kg (0.75 lbs)	3.9
Flaked Oats	0.45 kg (1.0 lbs)	5.2
Add to boil:		
Brown Sugar	0.57 kg (1.25 lbs)	6.5

The Hops

	Weight	IBUs
Magnum @ 60 mins	14 g (0.5 ozs)	30
Magnum @ 30 mins	14 g (0.5 ozs)	23
Magnum @ 10 mins	14 g (0.5 ozs)	7

The Yeast

White Labs WLP830 German Lager, Wyeast 2278 Czech Pils, Saflager W-34/70

The Process

Mash at 154 F (67 C)

Boil for 90 minutes

Ferment at 54 F (12.2 C)

Give this one plenty of lagering time (3-4 months minimum), it's worth the wait.