

PERISCOPE BALTIC PORTER

Emerging from the depths, this is Northeastern Europe's answer to an Imperial stout, but with a stealthy lager payload. On the surface, it looks like a regular porter, but go deeper and you'll find it's brewed with lager yeast at lager temperatures. There's no concealing the fact it's a big beer that doesn't disguise the complex malt characters towering over the crisp lager base. It pours deep black into the glass before revealing aromas of coffee, toffee and stone fruit, and sweet flavours reminiscent of chocolate and dried fruit. This is a beer not to be rushed, so don't be afraid to hide it away for a while to resurface in about six months.



Beer Style	Dark, Lager
Flavour Profile	Malty, Coffee, Roasty, Chocolate, Bitter-finish
Alcohol Content	7.2
Colour (EBC)	72
Bitterness (IBU)	40
Volume	9L
Difficulty	Advanced

INGREDIENTS

- 1 x 1.3kg Mr Beer Golden Ale
- 1 x 250g Mr Beer Unhopped Malt Extract - Golden
- 1 x 100g Chocolate Malt Grains
- 1 x 100g Carafa III Barley Malt Grains
- 1 x 200g Brown Sugar (you supply, not in recipe pack)
- 1 x 25g East Kent Goldings Hop Pellets
- 1 x 11.5 Saflager W-34/70 Dry Yeast
- 1 x 72g Mr Beer Carbonation Drops



1. MIX

- *The Day Before:* Line a pot (at least 4 litres) with a mesh cleaning cloth (pulled straight from the pack).
- Place the Chocolate Grains and Carafa III Grains in a plastic zip-lock sandwich bag and crack them using a rolling pin.
- Add the cracked grain and 2 litres of cold water, fit the lid and sit in the fridge overnight.
- *Brew Day:* Remove from the fridge then gather up the corners of the mesh cloth and lift, allowing the liquid to drain from the grains back into the pot.
- Place the strained liquid onto the stovetop, bring to the boil.
- Remove from heat and dissolve Mr Beer Unhopped Malt Extract – Golden and the Brown Sugar
- Return the pot to heat and bring to boil once boiling add the East Kent Goldings Hops and boil for 15 minutes.
- Remove from the heat, cool the liquid by placing the pot in a bath of cold water for about 15mins.
- Add Mr Beer Golden Ale, and the cooled liquid to the fermenting vessel (FV) then stir to dissolve.
- Fill the FV with cold water to the 8.5 litre mark.
- Sprinkle with the Saflager W-34/70 Dry Yeast and fit the lid.

2. BREW

- Place the FV in a location out of direct sunlight and try to ferment at 12 - 15C.
- Fermentation should take 7 to 10 days.
- The following day check the Specific Gravity (SG).
- Check the SG again the following day and so on.

3. BOTTLE

- The brew is ready once the SG has stabilised over a couple of days.
- Gently fill clean PET bottles to about 3cm from the top.
- Add 2 carbonation drops per bottle and secure the caps.
- Store the bottles upright in a location out of direct sunlight at or above 18C.

4. ENJOY

- After at least two weeks, check for sufficient carbonation by squeezing the bottles.
- Bottles kept unrefrigerated should improve in with bottle age.
- When ready to drink, chill the bottles upright.
- The chilled beer may be poured into clean glassware, leaving the sediment behind.
- Expect the alcohol content to be approximately 7.2% ABV.

