



May all your fermentations be Great Fermentations!

Chocoholic Porter – Beer and Chocolate, together at last!

Smooth, mellow, and of course, chocolaty. This is a full-bodied porter with a dry roastiness that is balanced by a semi-sweet finish. Try adding a little raspberry extract at bottling time for a decadent treat!

BEER SPECS

Original Gravity:

1.045 —1.047 @ 65% efficiency

1.048 —1.050 @ 70% efficiency

1.052 —1.054 @ 75% efficiency

Final Gravity: 1.009—1.013

IBU: 15-20

ABV%: 4.2% - 5.9%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

Plain Cocoa Powder

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate to high mash temperature is recommended to create a more dextrinous wort that will create a thicker, richer beer. We suggest a mash temperature of 151° - 153°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 68°F. A secondary fermentation of one to two weeks can be utilized to improve clarity and reduce sedimentation, if desired. This beer will do well with a few weeks of aging in the cellar!

RECIPE DETAILS

- 8 lbs.** 2-Row Brewer's Malt
- 2 lbs.** Crystal 60L Malt
- 0.50 lb.** Chocolate Malt
- 0.50 lb.** Debittered Black Malt

FERMENTABLES

- 1.0 oz.** Perle hops, added at the beginning of the 60 minute boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 1.5 cups** Plain Cocoa Powder (*not hot chocolate mix*), added 10 min from the end of the boil (*cocoa powder not included*)

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1728 Scottish Ale, Wyeast #1335 British Ale II, or Nottingham dry yeast

