



# BRIESS®

MALT & INGREDIENTS Co.

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## Chocolate Porter

Recipe for 5 US gallons (19L)

**Description:** You'll want to savor every sip of this rich, chocolaty porter. Its deep, intense flavor is achieved by the extreme combination of specialty malts, steeped for a longer period of time, plus unsweetened cocoa. We recommend using the highest quality cocoa you can get your hands on!

Quantity	Ingredients	Comment
6.6 lbs	Briess CBW® Pilsen Light LME	
8 oz	Briess Caramel Malt 40L	
8 oz	Briess Caramel Malt 80L	
4 oz	Briess Carapils® Malt	
8 oz	Briess Chocolate Malt	
4 oz	Briess Black Malt	
1 oz	EKG Hops	60 min boil time
1 oz	Willamette Hops	30 min boil time
2 oz	Willamette Hops	5 min boil time
8 oz	Unsweetened Cocoa Powder	
1 vial	WLP037 Yorkshire Square Ale Yeast	

### Brewing Procedures:

1. Steep grains in 5 gallons 150-180° F water for 45 minutes.
2. Add Briess CBW® Pilsen Light LME and bring to a boil.
3. Add EKG hops and boil for 30 minutes
4. Add Willamette hops and boil for 25 minutes.
5. Add aroma hops and boil for 5 minutes.
6. Add cocoa powder in the kettle or to the fermenter.
7. Cool to 70° F, oxygenate wort and pitch yeast.

### Fermentation:

Primary: 10 days at 70° F  
 Secondary: 4 days at 35° F  
 Bottle condition

Original Gravity:	1.060	Final Gravity:	1.016
Alcohol by wt:		Alcohol by vol:	5.8%
IBU:	50	Color(Lov):	80+ L