



BRIESS®

MALT & INGREDIENTS Co.

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

All Natural Since 1876

www.briess.com

Dark Chocolate Porter

Recipe for 5 US gallons (19L)

Description: This porter uses dark chocolate malt in place of black patent malt to achieve triple chocolate delight.

Quantity	Ingredients	Comment
7 lbs	Briess CBW® Golden Light LME	
1 lbs	Briess Caramel 60L Malt	
8 oz	Briess Chocolate Malt	
8 oz	Briess Dark Chocolate Malt	
0.25 lbs	Briess Carpils® Malt	
0.5 lbs	Cocoa powder	End of Boil
1 tsp	Irish Moss	15 min boils time
1.5 oz.	Fuggles Palletized Hops (5%AA hop)	45 min boil time
1 vial	WLP026 Premium Bitter	

Brewing Procedures:

- Steep grains in 5 gallons 150-180°F water for 15-20 minutes.
- Remove from heat.
- Add Briess CBW® Golden Light LME and bittering hops and bring to a boil for 30 minutes.
- Add Irish Moss. Boil 15 more minutes.
- Add cocoa powder and remove from heat.
- Cool to 70° F, oxygenate wort and add 1 vial WLP026 yeast.

Fermentation:

Primary: 10 Days at 65°F
Secondary: 4 Days at 35°F
Bottle condition

Original Gravity:	1.063	Final Gravity:	1.018
Alcohol by wt:	4.7%	Alcohol by vol:	5.9%
IBU:	30	Color(Lov):	50+