

Chocolate Porter

OG: 1.058 FG 1.015 ABV 6%

Extract Recipe:

7 lbs Light Malt Extract
1 lb Dry Light Malt Extract
1/2 lb Crystal Malt 120L
1 lb Chocolate Malt
1 1/2 oz Nugget hops(boiling) 60 min 18 HBUs

Wyeast Irish Ale Yeast

1 tsp Amylase Enzyme

In secondary:

4 oz Cacao Nibs

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract, and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/2 oz Nugget)
- Continue to boil for 60 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter.
- Prepare the Cacao Nibs: Place Cacao Nibs in a bowl with 1/2 cup of water and microwave to a boil. Add the mixture to your secondary (bagging not necessary). After 2 weeks, most if not all of the nibs will be sediment.
- Transfer for bottling or kegging leaving the nibs behind.

All Grain Recipe:

12 lbs 2 Row Malt
1/2 lb Crystal Malt 120L
1 lb Chocolate Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.