

CHOCOLATE PORTER

Fallon Brew Supply
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Style Notes:	A moderate-strength brown beer with a restrained roasty character and bitterness. May have a range of roasted flavors, generally without burnt qualities, and often has a chocolate-caramel-malty profile. In this version Cacao Nibs and Vanilla bean are added in secondary for added flavor.
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Brewing Method	All Grain	Extract	Extract
Batch Size	5 Gallon	5 Gallon	1 Gallon
Original Gravity	1.064 SG	1.064 SG	1.064 SG
Bitterness	27 IBU	27 IBU	27 IBU
Color	42.2 SRM	42.2 SRM	42.2 SRM
Final Gravity	1.014 SG	1.014 SG	1.014 SG
ABV	6.60%	6.60%	6.60%
Mash Temp	152° F	152° F	152° F
Mash Time	60 Minutes	15 Minutes	15 Minutes
Boil Time	60 Minutes	60 Minutes	60 Minutes
Fermentation Temp	68° F	68° F	68° F
Primary	7 Days	7 Days	7 Days
Secondary	14 Days	14 Days	14 Days

Malt/Extract	All Grain		Extract		Extract	
	2-Row	9.5 LB	Porter LME	3.3 LB	Dark DME	1.4 LB
	Brown	1.25 LB	Golden Light LME	3.3 LB		
	Crystal 120	1.25 LB	Golden Light DME	1 LB		
	Chocolate	1 LB			Brown	0.1 LB
	Munich	0.25 LB	Brown	0.5 LB	Crystal 120	0.1 LB
			Crystal 120	0.5 LB	Chocolate	0.1 LB
			Chocolate	0.5 LB	Munich	0.1 LB
			Munich	0.5 LB		

Hops	All Grain		Extract		Extract	
	Columbus - 14% AA	0.6 OZ at 60 Min.	Columbus - 14% AA	0.6 OZ at 60 Min.	Columbus - 14% AA	0.2 OZ at 60 Min.

Adjunct	All Grain	Extract	Extract
	8 oz Cacao Nibs added to Secondary 2 Vanilla Beans added to Secondary	8 oz Cacao Nibs added to Secondary 2 Vanilla Beans added to Secondary	2 oz Cacao Nibs added to Secondary 1 Vanilla Beans added to Secondary

Yeast	All Grain	Extract	Extract
	WLP002 English Ale Yeast	WLP002 English Ale Yeast	Safale S-04