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Jamil's Chocolate Hazelnut Porter

KIT: 722

Extract

Brew Name: _____

Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

8 lbs Light Malt Extract

.5 lb Light DME

Steeping Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

1 lb Munich
1 lb Crystal 40L
1 lb Crystal 75L
8oz Carapils
12oz Chocolate
8oz Black Patent

Hops:

1 oz British Kent Goldings

1 oz Willamette

2 oz Willamette

- *Bittering Hops boiled for 60 minutes*
- *Flavoring Hops boiled the last 30 minutes*
- *Aroma Hops are boiled the last 1 minute*

Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - *Add last 5 minutes of the boil*

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

8 oz TCHO Cocoa Nibs– Added to secondary fermentation for 1-3 weeks
25 ml Hazelnut Flavoring – Added at Bottling

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.064-68

Estimated SRM: 42

Estimated IBU's: 29-33

Estimated alcohol ABV %: 6.5

Suggested fermentation temperature: 68

Brew Day Results

Of Gallons in Fermenter: _____Yeast: _____

Original Gravity (OG): _____Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(-) * 131 = % ABV



All-Grain – See Reverse for Extract Recipe

Jamil's Chocolate Hazelnut Porter

KIT:723

All Grain

Brew Name: _____

Brew Date: _____

Grain:

10 lbs British Pale
1 lb Munich
1 lb Crystal 40L
1 lb Crystal 75L
8oz Carapils
12oz Chocolate
8oz Black Patent

Recipe based on: **70 % Mash Efficiency**

Strike Water Temperature: _____ F

Mash Temperature: _____ F Time: _____

Sparge Water Temperature: _____ F Time: _____

Hops:

1 oz British Kent Goldings
1 oz Willamette
2 oz Willamette

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 30 minutes
- Aroma Hops are boiled the last 1 minute

Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

8 oz TCHO Cocoa Nibs – Added to secondary fermentation for 1-3 weeks
25 ml Hazelnut Flavoring – Added at Bottling

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.064-68

Estimated SRM: 37

Estimated IBU's: 29-33

Estimated alcohol ABV %: 6.5

Suggested fermentation temperature: 68

Brew Day Results

Of Gallons in Fermenter: _____ Yeast: _____

Original Gravity (OG): _____ Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV