



## Chocolate Cherry Porter – *A cherry tasty chocolate porter!*

When you blend cocoa powder and cherries into this rich porter base, you create aroma and flavor that resemble your favorite decadent cherry cordials. Is there a better treat your loved one with on Valentine's Day? We think not, but then again, we're kind of biased...

### BEER SPECS

#### Original Gravity On Brew Day:

1.045 —1.047 @ 65% efficiency

1.049 —1.051 @ 70% efficiency

1.052 —1.054 @ 75% efficiency

Cherry puree adds about 0.008

**Final Gravity:** 1.014—1.018

**IBU:** 15-20

**ABV%:** 4.6% - 6.3%

**Yield:** 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

Plain Cocoa Powder

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A moderate to high mash temperature is recommended to create a more dextrinous wort that will create a thicker, richer beer. We suggest a mash temperature of 151° - 153°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 68°F, with the cherry puree added on the fourth day of primary fermentation. A secondary fermentation of one to two weeks can be utilized to improve clarity and reduce sedimentation, if desired. This beer will do well with a few weeks of aging in the cellar!

### RECIPE DETAILS

- 8 lbs.** 2-Row Brewer's Malt
- 2 lbs.** Crystal 60L Malt
- 0.50 lb.** Chocolate Malt
- 0.50 lb.** Debitterized Black Malt
- 1 Can** Sweet Cherry Puree (4 days after brew day)

### FERMENTABLES

- 1.0 oz.** Perle hops, added at the beginning of the 60 minute boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 1.5 cups** Plain Cocoa Powder (not hot chocolate mix), added 10 min from the end of the boil (cocoa powder not included)

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Omega OYL015 Scottish Ale, Imperial Organic Yeast A31 Tartan, White Labs WLP028 Edinburgh Ale, Wyeast 1728 Scottish Ale, or Nottingham dry yeast

**NOTE:** Adding the cherry puree will raise the total gravity by about 0.008 specific gravity points. We have factored this in when calculating a projected ABV, adding this increase to the original gravity on brew day. When adding the sweet cherry puree, sanitize the outside of the can and can opener, if possible. The puree has been process in a sanitary manner, so it is ready to be added directly to the fermenter.

