

Chocolate Porter

Ingredients

6 lb Light DME Extract or 7.2 LBs LME
1.5 lbs Vienna
1 lb. Caramel 80 L
1 lb. Chocolate
1/2 lb. Cara Pils
1/4 lb. Black Patent
5.5 HBU Perle (60 minutes)
6 HBU Chinook (30 minutes)
6 HBU Cascade (30 minutes)
California Ale Yeast
3/4 Cup Corn Sugar (priming)

Instructions

1. Steep grains at 158° for 20 minutes.
2. **Remove the grains, add Pale DME and bring to a boil.**
3. Boil for 60 minutes, add Boiling Hops, at 60 and 30 minute intervals.
4. Cool wort to below 80* and **pitch Yeast**
5. Let ferment for 7-10 days (or until Fermenter cap stops bubbling)
6. Dissolve **3/4 cup Corn Sugar** in 1 cup Water and add to bottling bucket
7. Put in bottles and cap the bottles
8. Allow to age for 10-14 days and enjoy

S.G. 1.050 - 1.054
F.G. 1.015