

COCONUT PORTER

BJCP 2015: 20A



ALL-GRAIN METHOD (13810)

5kg SM Maris Otter



VITAL BEER STATS

Batch Volume: 23 litres

Wyeast 1056

WLP001

Boil Volume: 28 litres

MG American Ale

US-05

Mash time: 60 mins @ 68°C

BRY-97

Boil time: 60 mins



SPECIALTY MALTS

0.25kg JW Crystal Medium

0.25kg BL Flaked Oats

0.2kg WY Carafa Special I

0.2kg JW Chocolate Malt

0.1kg SM Black Malt



HOPS

15g Chinook @ 60 (Bittering hops)

30g Cascade @ 30 (Flavour hops)

30g Cascade @ 15 (Aroma hops)



OTHER ADDITIONS

Whirlfloc tablet @ 10 (Boil)

0.5kg Coconut Flakes @ In Fermenter



SUGGESTED YEAST

Wyeast 1056 – American Ale

WLP001 – California Ale

SafAle US-05

Danstar BRY-97

Morgans American Ale Yeast

MJ M44 West Coast Ale



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 68°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.057
Estimated F.G. : 1.014
Estimated ABV : 5.6%

SRM : 32.5
IBUs : 31

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A substantial, malty dark beer with a complex and flavourful dark malt character.

Aroma: Medium-light to medium-strong dark malt aroma, often with a lightly burnt character. Hop aroma low to high, often with a resinous, earthy, or floral character. May be dry hopped. Fruity esters are moderate to none.

Appearance: Medium brown to very dark brown, often with ruby- or garnet-like highlights. Can approach dark in colour. Full, tan-coloured head with moderately good head retention.

Flavour: Moderately strong malt flavour usually features a lightly burnt malt character, sometimes with chocolate and/or coffee flavours.

Mouthfeel: Medium body, with a smooth texture. Low to medium carbonation. Overall flavour may finish from dry to medium sweet.