



COCONUT PORTER



ALL-GRAIN METHOD (13810)

- 5kg SM Maris Otter



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



SUGGESTED YEAST

Liquid:

- Wyeast 1056 American Ale

Dry:

- SafAle US-05
- Lallemend BRY-97
- MG American Ale
- MJ M44 West Coast



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | |
|---------------|---|--------|------------------|
| ▪ 15g Chinook | @ | 60 min | (Bittering hops) |
| ▪ 30g Cascade | @ | 30 min | (Flavour hops) |
| ▪ 30g Cascade | @ | 15 min | (Aroma hops) |



OTHER ADDITIONS

Note times refer to 'time remaining in boil'

Whirlfloc Tablet @ 10 min (Boil)
0.5kg Coconut Flakes - In fermenter after day 4

Coconut flakes to be toasted in an oven at 70°C until golden brown (about 40 mins) and added to fermenter. Watch closely to avoid burning.

A beginner brewing guide with instructions can be located on our website: brewmart.com.au, All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

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.