



# **WONKA BAR PORTER**

**Style: Robust Chocolate Porter**

Batch Size: 5 Gal  
OG: 1.064  
FG: 1.015  
IBU: 37  
SRM: 35  
ABV: 6.5%

Recipe CK00068

## **GRAINS**

9.5 lb. 2-Row Brewer's Malt  
1 lb. Caramel 40L  
0.75 lb. Chocolate Malt  
0.5 lb. Black Malt  
0.5 lb. Melanoidin Malt

## **EXTRACTS/ADJUNCTS**

1 Whirlfloc Tablet (15 min.)  
4 oz. Cocoa Nibs (1 min.)

## **HOPS/SPICES**

1.75 oz. Kent Goldings (60 min.)  
.75 oz. Fuggles (15 min.)  
.75 oz. Kent Goldings (1 min.)

**YEAST: 1<sup>st</sup> choice** – WLP001 California Ale Yeast

**2<sup>nd</sup> choice** – Safale US-05

## **Brewing Instructions**

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.