

Given2FlyBrewing Recipes



Coco' Loco Porter

Malt:

10 lbs American 2-Row
1.5 lbs Chocolate Malt
0.5 lbs Crystal 80
0.5 lbs Munich Malt

Hops:

1.5 oz. East Kent Goldings (60 min)
0.5 oz. East Kent Goldings (30 min)
0.5 oz. East Kent Goldings (15 min)

Adjuncts:

Gypsum (added to mash water)
Whirlflock (15 mins)
10 ounces of Shaved Coconut (toasted at 315 degrees, then added to secondary)
3.5 ounces of Coco Nibs (added to secondary with coconut)

Yeast:

Packet of Dry Yeast 05

Recipe Specifications:

Batch Size (Gal): 5.00
Total Grain (Lbs): 12.5 lbs
Anticipated OG: 1.056 (actual was 1.060)
SRM: 39
IBUs: 38
Wort Boil Time: 90 Minutes
Mash Temp: 153
Strike water for 1st sparge: 4.00 gallons (@ 175 degrees)
Sparge water added due to water absorption: 1gallon (@ 185 degrees)
2nd sparge water: 3.75 gallons (@ 185 degrees)