

Choc-Coconut Porter

OG: 1.058

IBU: 28

SRM:28

Malts

- Pilsner malt: 75%
- Rolled Oats: 6.5%
- Amber Malt: 6.5%
- Golden Naked Oats: 3.5%
- Dark Roast Crystal: 3.5%
- Roasted Wheat: 3%
- Chocolate Malt: 1%
- Carafa Special 3: 1%

Hops

- Super Pride to 28IBU @60mins (You can use any bittering hop really)

Adjuncts

- Cacao Husks 10g/L in Whirlpool (We sourced ours from Gabriel's Chocolate, they sell them as chocolate tea)
- Toasted Coconut 10g/L in FV as "dry hop"
- Vanilla Pods 1 per 23 litre

Yeast US-05

Cheers team and happy brewing!