

Raspberry Coconut Porter

Adventures in Homebrewing – All-Grain Recipe – Extra Equipment and Brewing Knowledge Required

RECIPE SPECIFICS:

Batch size (Gal): 5.5
Total grain (lbs) 10.25
Anticipated OG: 1.055 @ 75% efficiency
Anticipated IBU: 40
Boil time: 60 minutes
Pre-boil gravity: 1.045

GRAIN BILL:

- 7.0 lbs 2-row
- 1.0 lb Crystal 60L
- 1.0 lb Flaked Barley
- 8 oz Black
- 8 oz Chocolate
- 4 oz Roasted

Hop Schedule

- 1 oz East Kent Golding 60 min
- 1/2 oz East Kent Golding 10 min
- 1/2 oz east Kent Golding 5 min

MASH SCHEDULE AND SPARGING:

Single infusion 152° 60 minutes (verify conversion with iodine!)
Kettle mash tun: mashout to 170° then sparge with 170° water
Cooler mash tun: sparge with 180° - 190° water

Yeast:

Wyeast 1028 London Ale (60° - 72°) *or*
White Labs 013 London Ale (67° - 71°)

EXTRA 1 lb bag of sweetened coconut, toasted.

Raspberry Puree, Raspberry & Coconut drams.
Sweetened Coconut-(toast @ 350°, while gently turning, get an even toast). Toasted Coconut and Raspberry puree go into secondary. Let sit 2 weeks. Prior to bottling/kegging, rack through a sanitized nylon bag, (to remove any coconut or raspberry puree), add both flavoring drams, (to bottling bucket or keg, giving a quick stir), and proceed to bottle or keg.

Fermentation Schedule:

Primary 1-2 weeks, secondary 2 weeks

Brew date: ___/___/___

Preboil gravity: _____

Begin boil: _____

Add flavor
hops/irish moss _____

Flameout: _____

Original gravity: _____

Ferment temp: _____

Notes:

