

# KOA COCONUT PORTER

Standing brave in the space of traditional porters, Koa Coconut Porter boldly flaunts a mighty dose of tropical coconut. Anchored by a sturdy Robust Porter, this beer demonstrates a valiant balancing act of prominent roast, slight caramel sweetness and a deft addition of toasted coconut to compose a deliciously complex ale. Pouring with assertive black color, Koa Coconut Porter's medium body supports a firm tan head with rich aromas of toasty malt, gallant roast, modest caramel sweetness and steadfast coconut.

**O.G:** 1.060

**BREW TIME 6 WEEKS:** 1-2 WEEKS PRIMARY | 1-2 WEEKS SECONDARY | 1-2 WEEKS BOTTLE CONDITIONING



## KIT INVENTORY

### MAILLARD MALTS™ SPECIALTY GRAIN

- 0.63 lb Briess Chocolate Malt
- 0.5 lb Briess Caramel 40L
- 0.38 lb Briess Black Malt

### MAILLARD MALTS EXTRACTS & OTHER FERMENTABLES

- 3.15 lbs Munich malt syrup
- 3.15 lbs Gold malt syrup
- 1 lb Golden Light DME (15 min late addition)
- 1 lb Brun Fonce Soft Candi Sugar (15 min late addition)

### HOPTIMUS REX™ PREMIUM HOPS

- 1 oz Challenger (60 min)
- 1 oz Willamette (10 min)
- 1 oz US Goldings (5 min)

### OTHER ADDITIVES

- 1 lb Shredded Coconut (Toast in the oven at 300°F until golden brown, stirring often) See step 17.

### YEAST

#### Dry Yeast:

- Fermentis Safale US - 05. Optimum temp: 59° - 75°F

#### Liquid Yeast Options:

- Omega OYL - 004 West Coast Ale I. Optimum temp: 60° - 73°F
- Wyeast 1056 American Ale. Optimum temp: 60° - 72°F

## UPON ARRIVAL UNPACK THE KIT

- Be sure you have all items listed in the Kit Inventory (above)
- **Refrigerate the yeast**
- Contact us immediately if you have any questions or concerns!

## READ ALL INSTRUCTIONS BEFORE STARTING

### YOU WILL NEED:

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- Optional - 5 gallon carboy, with bung and airlock, to use as a secondary fermenter. NOTE: You may skip the secondary fermentation and add an additional 2 weeks to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

## A FEW HOURS BEFORE BREW DAY

Remove the liquid yeast package from the refrigerator, and leave it in a warm place (~70°F) to come to pitching temperature. If you are using Wyeast, smack the pack as shown on the back of the package and allow to swell for at least 3 hours. Do not brew with inactive yeast - contact customer service for advice or a replacement. If you are using dry yeast, no action is needed.

## ON BREWING DAY

1. Heat 2.5 gallons of water.
2. Divide and pour crushed grain into the two supplied mesh bags, and tie the open ends in a knot. Steep for 20 minutes or until water reaches 170°F. Remove bags, drain and discard.
3. Bring to a boil, remove the kettle from the burner and stir in the 3.15 lbs Munich and 3.15 lbs Gold malt syrup.
4. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer. NOTE: Total boil time for this recipe is 60 minutes.
  - Add 1 oz Challenger hops at the beginning of the boil.
  - Add the remaining 1 lb Golden Light DME and 1 lb Brun Fonce Soft Candi Sugar with 15 minutes left in the boil.
  - Add 1 oz Willamette hops with 10 minutes left in the boil.
  - Add 1 oz US Goldings with 5 minutes left in the boil.
5. Cool the wort. When the 60-minute boil is finished, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.

**ON BREWING DAY – CONTINUED**

6. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, airlock, funnel, etc – along with the yeast packet.
7. Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.
8. Add more cold water as needed to bring the volume to 5 gallons.
9. Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.
10. Optional - Measure specific gravity of the wort with a hydrometer and record in the "BREWERS NOTES" section.
11. Add yeast once the temperature of the wort is 72°F or lower (not warm to the touch). Sanitize and open the yeast pack and carefully pour the contents into the primary fermenter.
12. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the airlock into rubber stopper or lid, and seal the fermenter.
13. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

**PRIMARY FERMENTATION**

14. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin – there will be a cap of foam on the surface of the beer, the specific gravity as measured with a hydrometer will drop steadily, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 66-70° F. Move the fermenter to a warmer or cooler spot as needed.
15. Active fermentation ends. Approximately one to two weeks after brewing day, active fermentation will end. When the cap of foam falls back into the new beer, bubbling in the air lock slows down or stops, and the specific gravity as measured with a hydrometer is stable, proceed to the next step.
16. Optional - Transfer beer to secondary fermenter. Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary. If you do not have a secondary fermenter, simply leave the beer in the primary fermenter.
17. Toast the coconut in the oven on a cookie sheet at 300°F until golden brown, stirring often. Once toasted, add directly to the beer.

**SECONDARY FERMENTATION - OPTIONAL\***

18. Allow the beer to condition in the secondary fermenter for 1-2 weeks before proceeding with the next step. Timing now is somewhat flexible. \*See the "YOU WILL NEED" section and step 16.

**BOTTLING DAY - ABOUT 1 MONTH AFTER BREWING DAY**

19. Sanitize siphoning and bottling equipment.
20. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer). Use the following amounts, depending on which type of sugar you will use:
  - Corn sugar (dextrose) 2/3 cup in 16 oz water.
  - Table sugar (sucrose) 5/8 cup in 16 oz water.Bring the solution to a boil and pour into the bottling bucket.
21. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.
22. Fill and cap bottles.

**CONDITIONING- ABOUT 1 MONTH AFTER BOTTLING DAY**

23. Condition bottles at room temperature for 1–2 weeks. After this point, the bottles can be stored cool or cold.
24. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!

**BREWERS NOTES**

At Northern Brewer, we've always got your back. Our Brewmasters are available 7 days a week to help you brew your very best, and it doesn't end until you're completely happy with your latest batch...and looking forward to the next one. We'll never let you fail. Guaranteed.