



A SIGNATURE SERIES KIT BY JAMIL

CHOCOLATE HAZELNUT *porter*



CUT THIS OUT FOR
YOUR TAP HANDLE

CHOCOLATE HAZELNUT PORTER

A Signature Series Kit By Jamil

SUGGESTED YEAST

White Labs: WLP002 English

Wyeast: 1968 London ESB

Imperial: A09 Pub

Omega: OYL006 British Ale I

CellarScience Dry: ENGLISH

Lallemand Dry: London ESB

LME KIT

- 8 lbs Pale Liquid Extract
- 8 oz Light Dry Extract

SPECIALTY MALTS:

- 1 lb Munich
- 1 lb Crystal 40°L
- 1 lb Crystal 75°L
- 12 oz Chocolate Malt
- 8 oz Carapils
- 8 oz Black Patent

DME KIT

- 7 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Munich
- 1 lb Crystal 40°L
- 1 lb Crystal 75°L
- 12 oz Chocolate Malt
- 8 oz Carapils
- 8 oz Black Patent

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Munich
- 1 lb Crystal 40°L
- 1 lb Crystal 75°L
- 12 oz Chocolate Malt
- 8 oz Carapils
- 8 oz Black Patent

HOPS

- 1 oz Kent Goldings – Boil 60 min
- 1 oz Willamette – Boil last 30 min
- 2 oz Willamette – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min
- 8 oz Cacao Nibs – added to secondary fermentation 1–3 weeks
- 25 ml Hazelnut Extract – added immediately prior to bottling or kegging

XKIT722



FITS OUR TAP HANDLE D1282 PERFECTLY



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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 66–68°F range.

Add the Cacao Nibs to your secondary fermenter for 1–3 weeks.

Add the hazelnut flavoring to your bottling bucket with your priming solution or directly to your keg.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

CHOCOLATE HAZELNUT PORTER BY JAMIL on MoreBeer.com to see detailed brewing instructions & descriptions

LEARN MORE

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BREW DAY QUESTIONS?

Our friendly staff are ready to help!

GIVE US A CALL

800-600-0033

OR EMAIL US 24/7

info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY

1.064–68

ACTUAL O.G.

SRM: 42

IBU'S: 32

EST. ABV %: 6.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calculator

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!