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## NUTELLA PORTER

### SPICE/HERB/VEGETABLE BEER

**OG:** 1.064      **Color:** 30.3 SRM

**FG:** 1.017      **ABV:** ~6.2%

**IBU:** 27.5

Extract	Weight	Percent
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Pilsen Light LME	7 lbs	62.2
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Pilsen Light DME	1 lb	8.9
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Steeping Grains	Weight	Percent
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Crystal 40°L	1 lb	8.9
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Crystal 80°L	1 lb	8.9
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Chocolate Malt	0.75 lb	6.7
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Black Patent Malt	0.5 lb	4.4
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Hops	Weight	IBU
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Kent Golding, 60 min	1.25 oz	21.2
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Willamette, 20 min	1 oz	6.3
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Kent Golding, 0 min	0.75oz	0
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Extras	Weight	
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Cacao Nibs 0 min	4 oz	
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Hazelnut Extract	0.5 oz	At Bottling
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#### Yeast

White Labs California Ale WLP001, Wyeast American Ale 1056, or Fermentis Safale US-05

### From the BJCP Style Guidelines bjcp.org

#### Category 30A - Spice/Herb/Vegetable Beer

A harmonious marriage of spices, herbs and/or vegetables and beer. The key attributes of the underlying style will be different with the addition of spices, herbs and/or vegetables; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and balance of the resulting combination.

As with aroma, the distinctive flavor character associated with the particular SHV(s) should be noticeable, and may range in intensity from subtle to aggressive. The individual character of the SHV(s) may not always be identifiable when used in combination. The balance of SHV with the underlying beer is vital, and the SHV character should not be so artificial and/or overpowering as to overwhelm the beer. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer and be harmonious and balanced with the distinctive SHV flavors present. Note that these components (especially hops) may be intentionally subdued to allow the SHV character to come through in the final presentation. Some SHV(s) are inherently bitter and may result in a beer more bitter than the declared base style.

Overall balance is the key to presenting a well-made spice, herb or vegetable (SHV) beer. The SHV(s) should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and SHV(s) work well together while others do not make for harmonious combinations. THE ENTRANT MUST SPECIFY THE UNDERLYING BEER STYLE AS WELL AS THE TYPE OF SPICES, HERBS, OR VEGETABLES USED. IF THIS BEER IS BASED ON A CLASSIC STYLE (E.G., BLONDE ALE) THEN THE SPECIFIC STYLE MUST BE SPECIFIED. CLASSIC STYLES DO NOT HAVE TO BE CITED (E.G., "PORTER" OR "WHEAT ALE" IS ACCEPTABLE). THE TYPE OF SPICES, HERBS, OR VEGETABLES MUST ALWAYS BE SPECIFIED. If the base beer is a classic style, the original style should come through in aroma and flavor. The individual character of SHV(s) may not always be identifiable when used in combination. This category may also be used for chile pepper, coffee-, chocolate-, or nut-based beers (including combinations of these items). Note that many spice-based Belgian specialties may be entered in Category 16E. Beers that only have additional fermentables (honey, maple syrup, molasses, sugars, treacle, etc.) should be entered in the Specialty Beer category.

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
9.75 Lbs. Pilsner Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 148°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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