

CHOLACA.COM



pure liquid cacao

Cholaca Dosage rates

- **For home brewers:** add 18-32oz per 5-gallon batch, depending on how flavor forward you want your chocolate to be.

Cholaca brewing guidelines for the home brewer

When you're transferring the beer into your secondary process your beer will be at an average temperature between 55-65 degrees, introduce Cholaca cold into this secondary process and then let it sit for a couple hours to a few days. Then crash, the beer and whatever particulates are left seem to drop out of suspension at that time. Some use filters, centrifuges etc., most don't. In general, this process should result in a clean pour and easy clean up due to minimal residue left by Cholaca's pure liquid cacao.

"The best way to incorporate the Cholaca would be to shake the bottle well to ensure it is all mixed well and then pour your measured volume into a clean and sanitized fermenter and then rack (Transfer) the beer on top of the Cholaca and let it continue in secondary for 2 - 3 days and then cold crash. If your hose is long enough just allow the beer to whirlpool slightly as it is racking and this will help to mix it all together without too much risk of oxidation.

When you are ready to bottle or keg your beer pull a sample from the fermenter and taste it, and if there is not enough chocolate flavor pour some more into the bottling bucket or keg and then rack the beer onto it and then give it a gentle stir prior to bottling/kegging.

Based off what I have read from other home brewers, a solid starting point for a 5 gallon batch of beer is about 18-32oz. I will be brewing a Chocolate Milk Stout and will be adding 16oz of lactose as a late addition during the boil and then 20oz of Cholaca in secondary. I want the chocolate to be quite

pronounced and then the Lactose will provide a creamy mouthfeel along with a residual sweetness to counter the slight bitterness from Cacao.”

Cheers!
Jonathan Gibson

Jonny's Home Brew Adventures
Home Brew & Review's
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Please see below for pictures and captions of the steps in the home brew process complements of Jonny Home Brew...

“Doughing in” Mixing 28kg of grain in a 156 liter Mash Tun. This is a 20 gallon batch of Double IPA.



"Kegging Cerveza"

Racking (Transferring) a Mexican Cerveza into a keg.



"Beautiful Day to Brew" Current temperature outside is -2°C as I'm adding the strike water to the mash tun. Going to be a great day!



“The Boil” Transferring fresh wort from the mash tun to the kettle to get the boil started.



**“The Transfer”
Racking (Transferring) the stout from the primary fermenter into a secondary fermenter with a Auto Siphon Racking Cane.**

