

**THE BEVERAGE PEOPLE**  
840 PINER RD., #14  
SANTA ROSA, CA 95403  
(707) 544-2520

**"Black Pearl" Buckwheat Chocolate Brown Ale (Gluten Free)**  
**(5 gallons)(EX5)**

6 lbs. White Sorghum Syrup  
1 lb. Dry rice extract  
1 lb. Dark (D2) Belgian Candi Syrup  
4 oz. Dextrin powder  
1 lb. Whole Buckwheat (groats), toasted (see below)  
½ tsp. Koji concentrate powder  
6 oz. Scharffen Berger cocoa powder  
¼ tsp. Gypsum  
¼ tsp. Calcium Chloride  
½ tsp. Chalk  
2 Tbsp. Irish Moss (15 min.)  
1/2 oz. Perle Hop Pellets (60 min.) 18.2 IBU  
1/2 oz. Perle Hop Pellets (30 min.) 6.3 IBU  
3/4 oz. Cascade Hop Pellets (30 min.) 6.6 IBU  
1 oz. Cascade Hop Pellets (5 min.) 4.4 IBU  
Water to 5 gallons (2 qts. set aside for minimash and 3 qts. for sparging)  
3/4 cup Corn Sugar for Priming  
1 Fermentis Safale 04 English Ale Yeast

Your whole buckwheat may be labeled something like “Buckwheat (groats) lightly toasted.” The kernels will be off-white to light tan. For this beer, we want them toasty and brown. Spread the groats on a dry cookie sheet and toast in the oven at 325 deg. F for 25 minutes, stirring from time to time. Cool. Working in batches, whirl toasted buckwheat in a blender briefly with some of your 2 qts. of minimash water—just long enough to crack the grain. Put cracked grain and water, plus any remaining water of your 2 qts., into a small pot. Heat to 122 deg. F and stir in ½ tsp. Koji powder. Cover and let stand 30 min.

Add brewing water to kettle and begin heating. Meanwhile, heat your reserved sparge water in another pot or teakettle to 170 deg. F. Pour

buckwheat mash into a collander over your brew kettle. Rinse with the 3 qts. of hot water. Begin boil, adding hops as indicated. Add remaining ingredients except cocoa and priming sugar. Boil 55 minutes, add cocoa and last hop addition. Boil 5 minutes more.

SG 1.066

IBU 35.5

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