



Usage Guide

HOMEBREW

Storage:

Store at room temperature. Cholaca® is aseptic and no refrigeration is required.

Instructions:

Prior to use, place Cholaca® in a sink or bucket of hot water from your tap (NOT BOILING HOT). Ensure Cholaca® is fully liquefied before adding. Knead bag if necessary to help break down any chunks.

Cholaca® Dosage Rate:

Add 18-32 oz. of Cholaca® per 5 gallons during secondary fermentation depending on how flavor forward you want the chocolate to be. Gently stir.

TIP: To help avoid oxidation, add Cholaca® to the secondary fermenter before racking beer. Once Cholaca® is in the secondary fermenter rack your beer on top of it. This will cut down the amount of stirring needed.