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# Ray's Snowflake Smoked Porter

KIT: 767

**Extract**

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Malt Extracts / Additions:

Turn burner off before adding. Boil for 90 minutes.

**8 lbs Ultralight Malt Extract**

## Steeping Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

**2 lbs Rauch**  
**1.5 lbs Crystal 40L**  
**4 oz Carafo II**

- Bittering Hops boiled for 90 minutes
- Flavoring Hops boiled the last 10 minutes
- Aroma Hops are boiled the last 1 minutes

## Hops:

**1.5 oz Northern Brewer**  
**1 oz Kent Goldings**  
**.5 oz Northern Brewer**

## Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

## Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## **Specific Recipe Information:**

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.054-58**

**Estimated SRM: 18**

**Estimated IBU's: 30-34**

**Estimated alcohol ABV %: 5.4**

**Suggested fermentation temperature: 68**

### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_ Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_ Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV**



All-Grain – See Reverse for Extract Recipe

KIT:769

All Grain

# Ray's Snowflake Smoked Porter

Brew Name: \_\_\_\_\_

Date: \_\_\_\_\_

## Grain:

**10 lbs**      **British Pale**  
**2 lbs**      **Rauch**  
**1.5 lbs**    **Crystal 40L**  
**4 oz**      **Carafa Special II**

**Recipe based on: 70 % Mash Efficiency**

Strike Water Temperature: \_\_\_\_\_ F

Mash Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

Sparge Water Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

## Hops:

**1.5 oz**      **Northern Brewer**  
**1oz**        **Kent Goldings**  
**0.5 oz**      **Northern Brewer**

- *Bittering Hops boiled for 90 minutes*
- *Flavoring Hops boiled the last 10 minutes*
- *Aroma Hops are boiled the last 0 minutes*

## Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

## Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## Specific Recipe Information:

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.054-58**

**Estimated SRM: 19**

**Estimated IBU's: 28-32**

**Estimated alcohol ABV %: 5.4**

**Suggested fermentation temperature: 68**

### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_ Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_ Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV**