



CUT THIS OUT FOR YOUR TAP HANDLE

SNOWFLAKE SMOKED PORTER

A Signature Series Kit By Ray Daniels

SUGGESTED YEAST

- White Labs: WLP005 British
- Wyeast: 1098 British
- Imperial: A09 Pub
- Omega: OYL006 British Ale I
- CellarScience Dry: ENGLISH
- Fermentis Dry: S-04 English

LME KIT

- 8 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 2 lbs Rauch
- 1.5 lbs Crystal 40°L
- 4 oz Carafa II

DME KIT

- 6.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 2 lbs Rauch
- 1.5 lbs Crystal 40°L
- 4 oz Carafa II

ALL-GRAIN KIT

- 10 lbs British Pale

SPECIALTY MALTS:

- 2 lbs Rauch
- 1.5 lbs Crystal 40°L
- 4 oz Carafa II

HOPS

- 1.5 oz Northern Brewer - Boil 90 min
- 1 oz Kent Goldings - Boil last 10 min
- 0.5 oz Northern Brewer - Boil last 1 min

OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT767

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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 66–68°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

SNOWFLAKE SMOKED PORTER
BY RAY DANIELS
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.054–58

ACTUAL O.G.

SRM: 18

IBU'S: 32

EST. ABV %: 5.4

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calculator

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!