



# **GERIATRIC SNAIL**

**Style: Smoked Brown Porter**

Sessionable brown porter with deep flavors of dark chocolate and black currant mingling with an underlying smoke quality that keeps your palate intrigued pint after pint.

Batch Size: 5 Gal  
OG: 1.040-1.046  
FG: 1.009-1.0015  
IBU: 22  
SRM: 35  
ABV: 4.3%

CK00061

## **GRAINS**

8 oz. Black Malt  
8 oz. Roasted Barley  
8 oz. Caramel 150L  
8 oz. Flaked Barley  
1 lb. Smoked Malt

## **EXTRACTS/ADJUNCTS**

2 lb. Plain Light DME  
4 lb. Light LME (Flame Out)  
  
Whirlfloc Tablet (15 min.)

## **HOPS/SPICES**

0.33 oz. Kent Goldings (60 min.)  
0.33 oz. Fuggle (60 min.)  
  
0.33 oz. Kent Goldings (20 min.)  
0.33 oz. Fuggle (20 min.)

## **Brewing Instructions**

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, dissolve flame-out addition of extract and turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.