

## #20: Whistling Swan Porter (Smoked Robust Porter)

Chris Swingley Kevin Hannah (20-Sep-2003)

A robust alder-smoked porter similar to the Alaskan Brewing Company version, and brewed from the recipe in the July 2003 Zymurgy.

### Recipe (for 5 gallons final volume)

- 13.0 pounds (68%) American 2-row
- 2.9 pounds (15%) Smoked 2-row (American 2-row, wetted, alder smoked 2+ hours, dried in 200 F oven)
- 1.5 pounds (8%) American Crystal 80L
- 12.0 ounces (4%) American Chocolate
- 12.0 ounces (4%) American Black Patent
- 2.0 ounces (1%) American Cara-Pils
- 1.0 ounce Chinook pellet hops, 12.2% AA (60 minutes)
- 1.0 ounce Kent Goldings pellet hops, 6.9% AA (15 minutes)

Wyeast 1056 American Ale, pitched at 72°F

Starter: 800 mL water, 2.5 ounces DME, 1.5 t yeast nutrient, pitched at 75 F

### Water

- Pioneer Wells water

### Mash

- 16.5 quarts water @ 170°F, grist ratio of 1.0 quarts:pound @ 150°F (Held 60 minutes)

### Sparge

- 6 quarts water @ 212°F, drain
- 14 quarts water @ 170°F, drain

### Boil

- Boiled 7.0 gallons for 60 minutes to yield 5.5 gallons wort

### Fermentation

- Primary: glass, 7 days, 68°F
- Secondary: glass, 14 days, 65°F

### Packaging

- Bottled with 104 grams dextrose
- Ready to drink on 24-Jan-2004

### Properties

Starting Gravity: 1.064	Final Gravity: 1.020
Original Extract: 15.7°Plato	Apparent Extract: 5.1°Plato
Alcohol: 5.8% by volume	Alcohol: 4.5% by weight
Apparent Attenuation: 67.5%	Mash Efficiency: 60%
Bitterness: 45 IBU	Color: 72°SRM

### Tasting Notes

- After two months in the bottle, the smoke flavor is very apparent and is very similar to Alaskan Smoked Porter. No faults.