

Janets Brown Ale Extract (B

American Brown Ale (19 C)

Type: Extract

Batch Size: 5.00 gal

Boil Size: 2.50 gal

Boil Time: 60 min

End of Boil Vol: 2.13 gal

Final Bottling Vol: 5.00 gal

Fermentation: Ale, Two Stage

Date: 12 Jul 2015

Brewer:

Asst Brewer:

Equipment: Brew Pot (5 Gallon)

Efficiency: 72.00 %

Est Mash Efficiency: 0.0 %

Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 5.88 gal
- Mash Water Acid:

Mash or Steep Grains

Grains to Steep

Amt	Name	Type	#	%/IBU
1 lbs	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	1	8.7 %
1 lbs	Carapils (Briess) (1.5 SRM)	Grain	2	8.7 %
6.4 oz	Chocolate (Briess) (350.0 SRM)	Grain	3	3.5 %

- Sparge Water Acid:
- If steeping, remove grains, and prepare to boil wort
- Add water to achieve boil volume of 2.50 gal
- Estimated pre-boil gravity is 1.042 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1 lbs	DME Golden Light (Briess) (4.0 SRM)	Dry Extract	4	8.7 %
1 lbs	Wheat Dry Extract (8.0 SRM)	Dry Extract	5	8.7 %
1.00 oz	Northern Brewer [7.50 %] - Boil 60.0 min	Hop	6	21.9 IBUs
0.50 oz	Centennial [10.27 %] - Boil 20.0 min	Hop	7	7.4 IBUs
1.00 oz	Northern Brewer [7.50 %] - Boil 15.0 min	Hop	8	7.8 IBUs
6 lbs 9.6 oz	LME Golden Light (Briess) [Boil for 10 min](4.0...	Extract	9	57.4 %
0.50 oz	Cascade [5.47 %] - Boil 10.0 min	Hop	10	1.5 IBUs
8.0 oz	Corn Sugar (Dextrose) [Boil for 1 min](0.0 SRM)	Sugar	11	4.3 %
0.50 oz	Cascade [5.47 %] - Boil 0.0 min	Hop	12	0.0 IBUs

- Estimated Post Boil Vol: 2.13 gal and Est Post Boil Gravity: 1.071 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	13	-

- Measure Actual Original Gravity _____ (Target: 1.071 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 12 Jul 2015 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 19 Jul 2015 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
1.50 oz	Centennial [9.80 %] - Dry Hop 4.0 Days	Hop	14	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.015 SG)
- Date Bottled/Kegged: 26 Jul 2015 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 25 Aug 2015 - Drink and enjoy!

Notes