

Janets Brown Ale AG (Big B

American Brown Ale (19 C)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 12 Jul 2015
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 65.00 %
Est Mash Efficiency: 68.1 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.82 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
11 lbs 12.8 oz	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	1	74.7 %
1 lbs 4.8 oz	Carapils (Briess) (1.5 SRM)	Grain	2	8.2 %
1 lbs	Caramel Malt - 40L 6-Row (Briess) (40.0 SRM)	Grain	3	6.3 %
12.8 oz	Wheat - Red Malt (Briess) (2.3 SRM)	Grain	4	5.1 %
6.4 oz	Chocolate (Briess) (350.0 SRM)	Grain	5	2.5 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.03 gal of water at 165.4 F	154.0 F	60 min

- Sparge Water Acid:
- Fly sparge with 3.78 gal water at 168.0 F
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First Wort Hops

Amt	Name	Type	#	%/IBU
0.50 oz	Northern Brewer [7.50 %] - First Wort 60.0...	Hop	6	13.3 IBUs

- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.056 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0.25 oz	Northern Brewer [7.50 %] - Boil 60.0 min	Hop	7	6.0 IBUs
0.50 oz	Centennial [9.50 %] - Boil 20.0 min	Hop	8	9.2 IBUs
0.25 oz	Northern Brewer [7.50 %] - Boil 15.0 min	Hop	9	3.0 IBUs
1.25 oz	Cascade [5.47 %] - Boil 10.0 min	Hop	10	8.0 IBUs

8.0 oz | Corn Sugar (Dextrose) [Boil for 1 min](0.0 SRM) | Sugar | 11 | 3.2 %

Steeped Hops

Amt	Name	Type	#	%/IBU
1.75 oz	Cascade [5.47 %] - Steep/Whirlpool 0.0 min	Hop	12	0.0 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.073 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
 Transfer wort to fermenter
 Add water if needed to achieve final volume of 5.25 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: 1.073 SG)
 Measure Actual Batch Volume _____ (Target: 5.25 gal)
 Add water if needed to achieve final volume of 5.25 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: 1.016 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