

Nut Brown (DME)

Created: Monday March 26th 2018



Method: **Extract** Style: **British Brown Ale** Boil Time: **60 min** Batch Size: **5 gallons** (fermentor volume)

Pre Boil Size: **3.8 gallons** Post Boil Size: **2.8 gallons** Pre Boil Gravity: **1.079** (recipe based estimate)

Post Boil Gravity: **1.108** (recipe based estimate) Efficiency: **35%** (steeping grains only) Source: **Brewing Classic Styles**

Calories: **199 calories** (Per 12oz) Carbs: **20.5 g** (Per 12oz)

Original Gravity: **1.060** Final Gravity: **1.015** ABV (standard): **5.9%** IBU (tinseth): **14.6** SRM (morey): **20.5** ■ Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
3 lb	Dry Malt Extract - Dark		44	30	33.3%
3 lb	Briess - DME Pale Ale		45	6	33.3%

6 lbs / \$ 0.00

Steeping Grains

Amount	Fermentable	Cost	PPG	°L	Bill %
8 oz	American - Caramel / Crystal 80L		33	80	5.6%
8 oz	American - Caramel / Crystal 120L		33	120	5.6%
2 lb	United Kingdom - Golden Naked Oats		33	10	22.2%

\$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	East Kent Goldings		Pellet	5	Boil	60 min	14.59	100%

1 oz / \$ 0.00

Yeast

Fermentis - Safale - English Ale Yeast S-04

Amount: 1 Each Cost: Attenuation (avg): 75% Flocculation: High

Optimum Temp: 54 - 77 °F Starter: No

Fermentation Temp: 68 °F Pitch Rate: 0.35 (*M cells / ml / ° P*) 98 B cells required

Priming

CO₂ Level: 1.9 Volumes

Target Water Profile

 Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0