

Peanut Butter Brown

American Brown Ale

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 6.23 gal
Boil Time: 60 min
Taste Rating(out of 50): 30.0
Taste Notes:

Date: 7/26/2013
Brewer: Cory Ellis
Asst Brewer:
Equipment: Lord Humongous
Brewhouse Efficiency: 72.00

Ingredients

Amount	Item	Type	% or IBU
5.00 lb	Pale Malt, Maris Otter (Thomas Fawcett) (3.0 SRM)	Grain	48.08 %
1.00 lb	Munich Malt (9.0 SRM)	Grain	9.62 %
1.00 lb	Oats, Flaked (Briess) (1.4 SRM)	Grain	9.62 %
1.00 lb	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	9.62 %
0.55 lb	Brown Malt (65.0 SRM)	Grain	5.29 %
0.50 lb	Biscuit Malt (23.0 SRM)	Grain	4.81 %
0.50 lb	Caramel/Crystal Malt - 30L (30.0 SRM)	Grain	4.81 %
0.50 lb	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	4.81 %
0.25 lb	Pale Chocolate Malt (200.0 SRM)	Grain	2.40 %
0.10 lb	Roasted Barley (300.0 SRM)	Grain	0.96 %
1.00 oz	Goldings, East Kent [5.00 %] (60 min)	Hops	16.5 IBU
1.00 oz	Goldings, East Kent [5.00 %] (10 min)	Hops	6.0 IBU
1 Pkgs	Burton Union (Mangrove Jack's #M79)	Yeast-Ale	
6.50 oz	Powdered Peanut Butter (PB2) (Secondary 2.0 weeks)	Misc	

Beer Profile

Est Original Gravity: 1.050 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 4.98 %
Bitterness: 22.5 IBU
Est Color: 17.6 SRM

Measured Original Gravity: 1.058 SG
Measured Final Gravity: 1.014 SG
Actual Alcohol by Vol: 5.74 %
Calories: 260 cal/pint
Color:

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 4.23 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 10.40 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

Single Infusion, Light Body, No Mash Out

Step Time	Name	Description	Step Temp
75 min	Mash In	Add 13.00 qt of water at 163.7 F	150.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2.3
Pressure/Weight: 4.3 oz **Carbonation Used:** Corn Sugar
Keg/Bottling Temperature: 70.0 F **Age for:** 30.0 days
Storage Temperature: 65.0 F

Notes

toast the oats!!

use 3 jars (6.5oz) of PB2 in secondary

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