

# American Brown

American Brown Ale

**Type:** All Grain  
**Batch Size:** 10.00 gal  
**Boil Size:** 14.41 gal  
**Boil Time:** 90 min  
**Taste Rating(out of 50):** 30.0  
**Taste Notes:**


**Date:** 11/5/2014  
**Brewer:** Jerry Machula  
**Asst Brewer:**  
**Equipment:** Stainless Kegs (10 Gal/37.8 L) - All Grain  
**Brewhouse Efficiency:** 82.00

## Ingredients

Amount	Item	Type	% or IBU
13.50 lb	Pale Malt, Maris Otter (3.0 SRM)	Grain	68.35 %
1.50 lb	Aromatic Malt (26.0 SRM)	Grain	7.59 %
1.50 lb	Brown Malt (65.0 SRM)	Grain	7.59 %
1.50 lb	Victory Malt (25.0 SRM)	Grain	7.59 %
1.00 lb	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	5.06 %
0.75 lb	Chocolate Malt (220.0 SRM)	Grain	3.80 %
3.50 oz	Willamette [5.50 %] (60 min)	Hops	34.6 IBU
2.00 items	Whirlfloc Tablet (Boil 15.0 min)	Misc	
1.50 oz	Willamette [5.50 %] (15 min)	Hops	7.4 IBU
1.00 tsp	Yeast Nutrient (Boil 10.0 min)	Misc	
1.00 oz	Willamette [5.50 %] (5 min)	Hops	2.0 IBU
4 Pkgs	Nottingham Yeast (Lallemand #-)	Yeast-Ale	

## Beer Profile

**Est Original Gravity:** 1.059 SG  
**Est Final Gravity:** 1.014 SG  
**Estimated Alcohol by Vol:** 5.85 %  
**Bitterness:** 44.0 IBU  
**Est Color:** 20.6 SRM

**Measured Original Gravity:** 1.046 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 4.69 %  
**Calories:** 202 cal/pint  
**Color:**  


## Mash Profile

**Mash Name:** Temperature Mash, 2 Step, Medium Body  
**Sparge Water:** 11.61 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 19.75 lb  
**Grain Temperature:** 72.0 F  
**TunTemperature:** 72.0 F  
**Mash PH:** 5.4 PH

### Temperature Mash, 2 Step, Medium Body

Step Time	Name	Description	Step Temp
30 min	Protein Rest	Add 24.69 qt of water at 128.3 F	122.0 F

45 min	Saccharification	Heat to 152.0 F over 15 min	152.0 F
10 min	Mash Out	Heat to 168.0 F over 10 min	168.0 F

**Mash Notes:** Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

### Carbonation and Storage

**Carbonation Type:** Kegged  
(Forced CO2) **Volumes of CO2:** 2.6

**Pressure/Weight:** 16.1 PSI **Carbonation Used:** Keg

**Keg/Bottling Temperature:** 45.0 F **Age for:** 30.0 days

**Storage Temperature:** 65.0 F

### Notes

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