

American Brown Ale (AG)

Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

RECIPE STATS

Est. SG: 1.056

Est. FG: 1.013

IBU: 27

SRM: 21

ABV: 5.7%

INGREDIENTS

8 lbs 2-row Pale Malt
1.5 lb Amber Malt
1 lb Caramunich I Malt
0.5 Special B Malt
0.25 lb Chocolate Malt (350)

2 oz Cascade Hops
1 oz Willamette Hops

Wyeast American Ale Yeast (1056) or White Labs California Ale (WLP001), or Safale American Ale (US-05)

BREWDAY NOTES

BREW

Dough in with 14 qt of 164°F water to achieve a mash temperature of 152°F. Mash for 60 minutes. Batch sparge to achieve your pre-boil volume.

HOP ADDITIONS

1 oz Cascade @60 min
1 oz Cascade @5 min
1 oz Willamette @5 min

FERMENTATION

Ferment at 65-68°F