

'MURICAN BROWN ALE v2

an All Grain American Brown Ale by Matias

Fermentables

Amount	Fermentable	Use
4.0 kg	Pale Ale (FI)	Mash
0.4 kg	Crystal EBC 100 (FI)	Mash
0.2 kg	Chocolate (FI)	Mash
0.2 kg	Crystal EBC 150 (FI)	Mash

Hops

Amount	Hop	Time
30.0 g	Cascade (US)	25 min
30.0 g	Cascade (US)	10 min
30.0 g	Citra (US)	0 min
70.0 g	Citra (US)	4 days

Yeasts

Name	Lab/Product
American West Coast	Danstar

Extras

Amount	Name	Time
1.0 ml	Protafloc	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.056	1.014	36
ABV	Color	Balance
5.5%	20 SRM	Bitter