

'MURICAN BROWN ALE

an All Grain American Brown Ale by Matias

Fermentables

Amount	Fermentable	Use
4.0 kg	Pale Ale (DE)	Mash
0.4 kg	CaraAmber (DE)	Mash
0.2 kg	Caramel/Crystal 60L (US)	Mash
0.2 kg	Carafa I (DE)	Mash

Hops

Amount	Hop	Time
20.0 g	Citra (US)	20 min
20.0 g	Amarillo (US)	20 min
30.0 g	Citra (US)	10 min
30.0 g	Amarillo (US)	10 min
50.0 g	Citra (US)	4 days

Yeasts

Name	Lab/Product
American West Coast	Danstar

Extras

Amount	Name	Time
1.0 ml	Protafloc	10.0 min

Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Direct Heat	67.0 °C	60 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
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1.056

ABV

5.5%

1.014

Color

19 SRM

38

Balance

Bitter