12/7/2015 JanetsBrownAle.html

## **Janets Brown Ale**

American Brown Ale

# Recipe Specs

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Batch Size (G): 5.0 Total Grain (lb): 9.000 Total Hops (oz): 8.25

Original Gravity (OG): 1.065 Final Gravity (FG): 1.016

Alcohol by Volume (ABV): 6.39 % Colour (SRM): 21.2

Bitterness (IBU): 93.2

Brewhouse Efficiency (%): 70 Boil Time (Minutes): 90

### Grain Bill

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5.000 lb Dry Malt Extract - Golden Light (55.56%)

1.250 lb Carapils (Dextrine) (13.89%)

1.250 lb Crystal 40 (13.89%)

1.000 lb Dry Malt Extract - Wheat (11.11%)

0.500 lb Chocolate (5.56%)

## Hop Bill

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- 1.00 oz Northern Brewer Pellet (9.6% Alpha) @ 90 Minutes (Boil) (0.2 oz/Gal)
- 1.25 oz Northern Brewer Pellet (9.6% Alpha) @ 30 Minutes (Boil) (0.3 oz/Gal)
- 1.00 oz Northern Brewer Pellet (9.6% Alpha) @ 15 Minutes (Boil) (0.2 oz/Gal)
- 1.50 oz Cascade Pellet (7.8% Alpha) @ 10 Minutes (Boil) (0.3 oz/Gal)
- 1.50 oz Cascade Pellet (7.8% Alpha) @ 0 Minutes (Boil) (0.3 oz/Gal)
- 2.00 oz Centennial Pellet (9.7% Alpha) @ 0 Days (Dry Hop) (0.4 oz/Gal)

#### Misc Bill

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Wyeast 1056 - American Ale