

Elkwood Brown

American Brown Ale

Type: Extract

Boil Size: 3.50 gal

Est Original Gravity: 1.056 SG

Boil Time: 60 min

Estimated Alcohol by Vol: 5.5 %

Final Bottling Volume: 4.75 gal

Fermentation: Ale, Two Stage

Brewer: Fletch, aka Brewgyver

Batch Size (fermenter): 5.00 gal

Est Final Gravity: 1.014 SG

Bitterness: 46.9 IBUs

Est Color: 21.2 SRM

INGREDIENTS

Fermentables

Amt	Name	Type
6.0 oz	British Pale Chocolate Malt (225.0 SRM)	Grain
4.0 oz	Aromatic Malt (19.0 SRM)	Grain
4.0 oz	Carmal/Crystal Malt 120L	Grain
4.0 oz	Carastan Scottish Crystal Malt (80 SRM)	Grain
4.0 oz	British Crystal 55L	Grain
3.0 oz	French Kilned Coffee Malt (170.0 SRM)	Grain
3.0 oz	Roasted Rye Malt (200.0 SRM)	Grain
7 lbs 4.0 oz	LME Pilsen Light (Briess) (2.3 SRM)	Extract

HOPS

Hops Used

Amt	Name	Type	%/IBU
0.50 oz	Columbus (CTZ) [15.60 %] - Boil 60.0 min	Hop	22.5 IBUs
0.50 oz	Amarillo [8.40 %] - Boil 20.0 min	Hop	2.8 IBUs
0.50 oz	Columbus (CTZ) [15.60 %] - Boil 20.0 min	Hop	22.5 IBUs
0.25 oz	Amarillo [8.40 %] - Boil 5.0 min	Hop	2.8 IBUs
0.25 oz	Columbus (CTZ) [15.60 %] - Boil 5.0 min	Hop	22.5 IBUs

ADJUNCTS

Misc Ingredients

Amt	Name	Type
1.0 tsp	Gypsum	Water Agent
1.0 tsp	Irish Moss (Boil 20.0 mins)	Fining
0.75 Cup	Brewers Sugar (Priming)	Other

YEAST

Yeasts Used

Amt	Name	Type
1.0 pkg	American Ale (Wyeast Labs #1056)	Yeast

Notes

Sparge with 2 -1/4 quarts of water at 160* F and sparge with an additional 2-1/4 quarts.
7.25 lbs syrup = 6lbs Dry Malt Extract = 9.25 lbs Malted Barley