

# Chuckanut Brown AG

Created Friday January 18th 2019



NWBS

Method: **All Grain** Style: **British Brown Ale** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.046** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **180 calories** (Per 12oz) Carbs: **16.7 g** (Per 12oz)

Original Gravity: **1.055** Final Gravity: **1.011** ABV (standard): **5.68%** IBU (tinseth): **25.67** SRM (morey): **15.16** Mash pH: **n/a** Cost \$: **n/a**

## Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
10 lb	United Kingdom - Maris Otter Pale		38	3.75	87%
0.50 lb	American - Victory		34	28	4.3%
0.50 lb	American - Caramel / Crystal 40L		34	40	4.3%
0.25 lb	Briess - Chocolate		25	350	2.2%
0.25 lb	Briess - Bonlander Munich		36	10	2.2%

**11.5 lb / \$ 0.00**

## Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
0.75 oz	Centennial		Pellet	8.7	Boil	60 min	23.32	75%
0.25 oz	East Kent Goldings		Pellet	5.3	Aroma	15 min	2.35	25%

**1 oz / \$ 0.00**

## Hops Summary

Amount	Variety	Cost	IBU	Bill %
0.75 oz	Centennial (Pellet)		23.32	75%
0.25 oz	East Kent Goldings (Pellet)		2.35	25%

**1 oz / \$ 0.00**

## Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	150 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

## Yeast

### Wyeast - Thames Valley Ale 1275

Amount: 1 Each Cost: Attenuation (custom): 77% Flocculation: Med-Low

Optimum Temp: 62 - 72 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 99 B cells required

## Target Water Profile

 Balanced Profile

Ca<sup>+2</sup> 0 Mg<sup>+2</sup> 0 Na<sup>+</sup> 0 Cl<sup>-</sup> 0 SO<sub>4</sub><sup>-2</sup> 0 HCO<sub>3</sub><sup>-</sup> 0