

356 Defund the HOA Honey Brown 5 Gallon A

American Brown Ale (19 C)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 13 Nov 2022
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 261.83 ml warm water and add optional 13.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.87 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
5 lbs 12.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	63.4 %	0.45 gal
1 lbs 3.0 oz	Amber Malt (22.0 SRM)	Grain	2	13.1 %	0.09 gal
1 lbs 3.0 oz	Honey Malt (25.0 SRM)	Grain	3	13.1 %	0.09 gal
11.0 oz	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	4	7.6 %	0.05 gal
4.0 oz	Carafa Special II (Weyermann) (415.0 SRM)	Grain	5	2.8 %	0.02 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.83 gal of water at 163.7 F	152.0 F	60 min

- Sparge Water Acid: None
- Fly sparge with 5.04 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.042 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.30 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	6	16.4 IBUs	-
0.30 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 15.0 min	Hop	7	8.1 IBUs	-
0.50 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	8	3.5 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.048 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.048 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 13 Nov 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 17 Nov 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.010 SG)
- Date Bottled/Kegged: 27 Nov 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 27 Dec 2022 - Drink and enjoy!

Notes