

# 356 Defund the HOA Honey Brown 5 Gallon E

American Brown Ale (19 C)

**Type:** Extract  
**Batch Size:** 5.00 gal  
**Boil Size:** 4.28 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 3.91 gal  
**Final Bottling Vol:** 4.60 gal

**Date:** 13 Nov 2022  
**Version:** 1  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** Extract - Standard 5 Gal/19 l Batch  
**Fermentation:** Ale, Two Stage  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 276.63 ml warm water and add optional 13.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 1.69 gal
- Steep Grain Weight: 1 lbs 11.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Honey Malt [Steep] (25.0 SRM)	Grain	1	11.0 %	0.08 gal
8.0 oz	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	2	5.5 %	0.04 gal
3.0 oz	Carafa Special II (Weyermann) [Steep] (415.0 SRM)	Grain	3	2.1 %	0.01 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 6.0 oz
- Boil Fermentables Volume: 0.61 gal
- Est Boil Water Addition: 1.98 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.079 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Sparkling Amber (Briess) [Boil] (10.5 SRM)	Dry Extract	4	11.0 %	0.08 gal
6 lbs 6.0 oz	LME Sparkling Amber Liquid (Briess) [Boil] (10.5 SRM)	Extract	5	70.3 %	0.53 gal
0.60 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	6	23.6 IBUs	-
0.30 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 15.0 min	Hop	7	5.9 IBUs	-
0.50 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	8	2.5 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.051 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: 1.051 SG)

- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.012 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