

# Interborough Brown Ale

American Brown Ale

**Type:** All Grain

**Date:** 07/18/2014

**Batch Size (fermenter):** 11.00 gal

**Brewer:** Sean Torres & Barry Wasser

**Boil Size:** 14.21 gal

**Asst Brewer:**

**Boil Time:** 90 min

**Equipment:** Stainless Kegs (10 Gal/37.8 L) – All Grain

**End of Boil Volume** 11.96 gal

**Brewhouse Efficiency:** 85.00 %

**Final Bottling Volume:** 10.50 gal

**Est Mash Efficiency** 88.9 %

**Fermentation:** Ale, Two Stage

**Taste Rating(out of 50):** 30.0

**Taste Notes:**

## Ingredients

<u>Ingredients</u>				
Amt	Name	Type	#	%/IBU
15 lbs	Pale Malt, Maris Otter (Thomas Fawcett) (3.0 SRM)	Grain	1	73.2 %
2 lbs 4.0 oz	Oats, Flaked (Briess) (1.4 SRM)	Grain	2	11.0 %
1 lbs 4.0 oz	Chocolate Malt (350.0 SRM)	Grain	3	6.1 %
1 lbs	Caramel/Crystal Malt – 80L (80.0 SRM)	Grain	4	4.9 %
12.0 oz	Special Roast (Briess) (50.0 SRM)	Grain	5	3.7 %
4.0 oz	Roasted Barley (Briess) (300.0 SRM)	Grain	6	1.2 %
1.00 oz	Columbus (Tomahawk) [14.00 %] – Boil 60.0 min	Hop	7	23.6 IBUs
0.50 oz	Chinook [13.00 %] – Boil 20.0 min	Hop	8	6.6 IBUs
0.50 oz	Cascade [5.50 %] – Boil 5.0 min	Hop	9	0.9 IBUs
0.50 oz	Columbus (Tomahawk) [14.00 %] – Boil 5.0 min	Hop	10	2.4 IBUs
1.0 pkg	American Ale (Wyeast Labs #1056) [124.21 ml]	Yeast	11	–

## Beer Profile

**Est Original Gravity:** 1.059 SG

**Measured Original Gravity:** 1.046 SG

**Est Final Gravity:** 1.013 SG

**Measured Final Gravity:** 1.010 SG

**Estimated Alcohol by Vol:** 6.0 %

**Actual Alcohol by Vol:** 4.7 %

**Bitterness:** 33.5 IBUs

**Calories:** 151.6 kcal/12oz

**Est Color:** 24.5 SRM

## Mash Profile

**Mash Name:** Single Infusion,  
Medium Body

**Sparge Water:** 6.68 gal

**Sparge Temperature:** 168.0 F

**Adjust Temp for Equipment:**  
FALSE

**Total Grain Weight:** 20 lbs 8.0 oz

**Grain Temperature:** 72.0 F

**Tun Temperature:** 72.0 F

**Mash PH:** 5.20

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 29.62 qt of water at 162.1 F	152.0 F	60 min
Mash Out	Add 14.35 qt of water at 205.2 F	168.0 F	10 min

**Sparge Step:** Fly sparge with 6.68 gal water at 168.0 F

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle

**Pressure/Weight:** 8.25 oz

**Keg/Bottling Temperature:** 70.0 F

**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2.3

**Carbonation Used:** Bottle with 8.25 oz Corn Sugar

**Age for:** 30.00 days

**Storage Temperature:** 65.0 F

## Notes

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