

'Merican Nut Brown Ale

an All Grain American Brown Ale by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
5.4 kg	2-Row (US)	Mash
650.0 g	Carapils (DE)	Boil
400.0 g	Wheat (BE)	Boil
400.0 g	Caramel/Crystal 75L (US)	Mash
300.0 g	Chocolate (BE)	Mash
115.0 g	Munich Dark (DE)	Mash
115.0 g	Munich Light (DE)	Mash

Hops

Amount	Hop	Time
28.0 g	Columbus (US)	90 min
28.0 g	Columbus (US)	10 min
28.0 g	Mosaic™ (US)	10 min
56.0 g	Columbus (US)	3 days
28.0 g	Mosaic™ (US)	3 days

Yeasts

Name	Lab/Product
Danstar BRY-97 American West Coast Dry Ale Yeast	Danstar

Extras

Amount	Name	Time
1.0 each	Vanilla Beans	3.0 days
12.0 oz	Roasted Pecans	60.0 min

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

Properties

OG	FG	IBU
1.075 ↑	1.019 ↑	77 ↑

ABV	Color	Balance
7.4% ↑	25 SRM	Very Bitter ↑

Notes

Mash at 154 with the roasted, crushed pecans sponged from their oil.