

Fjosnisse

an All Grain **American Brown Ale** by Knut Kvåle



Fermentables

| Amount | Fermentable | Use |
|--------|----------------|------|
| 4.0 kg | Pale Malt (US) | Mash |
| 0.5 kg | Cara Malt (UK) | Mash |
| 0.5 kg | Chocolate (US) | Mash |

Hops

| Amount | Hop | Time |
|--------|--------------|--------|
| 28.0 g | Cluster (US) | 60 min |
| 28.0 g | Saaz (US) | 30 min |
| 29.0 g | Saaz (US) | 1 min |

Yeasts

| Name | Lab/Product |
|--------------|-------------|
| American Ale | Wyeast 1056 |

Extras

| Amount | Name | Time |
|-----------|-----------------|----------|
| 1.0 each | Cinnamon Sticks | 60.0 min |
| 1.0 each | Vanilla Sticks | 60.0 min |
| 10.0 each | Whole Cloves | 60.0 min |
| 56.0 g | Cocoa Powder | 1.0 min |

Mash steps

| Step | Heat Source | Target Temp | Time |
|-----------|-------------|-------------|--------|
| Acid Rest | Infusion | 67.0 °C | 45 min |
| Mash-Out | Direct Heat | 77.0 °C | 5 min |

Stats

Batch & Boil

Batch Size

18.93 L

Boil Time

60 min

Properties

OG

1.060

FG

1.015

IBU

33

ABV

5.8%

Color

31 SRM

Balance

Balanced

