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Farmhouse 1870

American Brown Ale
Extract

Brewer/Contributor: Jason Johnson
Batch Size: 5.00 gal
Boil Size: 5.72 gal

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Farmhouse 1870

Type: Extract

Batch Size: 5.00 gal

Boil Size: 5.72 gal

Boil Time: 60 min

Taste Rating(out of 50): 40.0

Taste Notes: Great dark brown ale with roasty malty sweetness, and a distinct hint of chocolate. In my opinion the balance between the hops and malt is almost perfect, and you not only get a chocolate taste, but also it is present in the aroma. Head is creamy and a c

Date: 6/5/2005

Brewer: Jason Johnson

Asst Brewer:

Equipment: My Equipment

Brewhouse Efficiency: -

Ingredients

Amount	Item	Type	% or IBU
4.00 lb	Dark Dry Extract (17.5 SRM)	Dry Extract	47.06 %
3.50 lb	Dark Liquid Extract (17.5 SRM)	Extract	41.18 %
0.50 lb	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	5.88 %
0.50 lb	Chocolate Malt (350.0 SRM)	Grain	5.88 %
1.00 oz	Cluster [7.00 %] (60 min)	Hops	23.4 IBU
1.00 oz	Saaz [4.00 %] (30 min)	Hops	10.3 IBU
1.00 oz	Saaz [4.00 %] (5 min)	Hops	2.7 IBU
0.25 tsp	Irish Moss (Boil 10.0 min)	Misc	
2.00 oz	Caco Nibs (Boil 0.0 min)	Misc	
1 Pkgs	American Ale (Wyeast Labs #1056) [Starter 125 ml]	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.061 SG

Est Final Gravity: 1.015 SG

Estimated Alcohol by Vol: 6.06 %

Bitterness: 36.3 IBU

Est Color: 25.7 SRM

Measured Original Gravity: 1.060 SG

Measured Final Gravity: 1.013 SG

Actual Alcohol by Vol: 6.13 %

Calories: 268 cal/pint

Color:

Color

Mash Profile

Mash Name: None

Sparge Water: -

Sparge Temperature: -

Adjust Temp for Equipment: FALSE

Total Grain Weight: 10.00 lb

Grain Temperature: -

TunTemperature: -

Mash PH: -

Steep grains as desired (30-60 minutes)

Mash Notes: -

Carbonation and Storage

Carbonation Type: Corn Sugar

Pressure/Weight: 3.8 oz

Keg/Bottling Temperature: 60.0 F

Storage Temperature: 56.0 F

Volumes of CO2: 2.4

Carbonation Used: -

Age for: 56.0 days

Notes

Create yeast starter. Make sure to age for 8 weeks minimum. Once the OG was above 1.060 so it was out of BJCP guidelines.