

# Oak Butt Brown Ale

an All Grain **American Brown Ale** by **Mathieu Gagne** from Quat' graines

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## Fermentables

Amount	Fermentable	Use
3.2 kg	Pale Ale (US)	Mash
0.9 kg	Victory (US)	Mash
227.0 g	Caramel/Crystal 60L (US)	Mash
227.0 g	Chocolate (US)	Mash

## Hops

Amount	Hop	Time
12.0 g	Nugget (US)	60 min
14.0 g	Willamette (US)	15 min

## Yeasts

Name	Lab/Product
London Ale Yeast	White Labs WLP013

## Stats

### Batch & Boil

Batch Size	Boil Time
18.93 L	60 min

### Properties

OG	FG	IBU
1.054	1.016	26
ABV	Color	Balance
5.0%	23 SRM	Balanced

## Notes

How to Brew by John Palmer, p. 200