

Nutty Brown

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

Fermentables

Amount	Fermentable	Use
2.6 kg	Maris Otter Pale (UK)	Mash
1.5 kg	Special Roast Malt	Mash
0.8 kg	Caramel/Crystal 20L (US)	Mash
0.2 kg	Caramel/Crystal 60L (US)	Mash
0.2 kg	Chocolate Malt	Mash
0.2 kg	Victory® Malt	Mash

Hops

Amount	Hop	Time
18.0 g	Northern Brewer (US)	60 min
10.0 g	Hallertau (US)	45 min
5.0 g	Hallertau (US)	20 min
10.0 g	Northern Brewer (US)	2 min

Yeasts

Name	Lab/Product
American Ale Yeast Blend	White Labs WLP060

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.061 ↑	1.015	27
ABV	Color	Balance
6.1%	30 SRM	Balanced

Notes

Strike Water Temperature @ 164F.

Target Mash Temperature @ 152F.

Sparge Water Temperature @ 168F.