

Dithyrambic Roast Brown Ale

a Partial Mash **Northern English Brown Ale** by **Mathieu Gagne** from Quat' graines

Fermentables

Amount	Fermentable	Use
3.4 kg	Liquid Malt Extract - Amber	Boil
225.0 g	Roasted Barley (BE)	Mash
110.0 g	Black Malt (US)	Mash
110.0 g	Special B (BE)	Mash

Hops

Amount	Hop	Time
35.0 g	Northern Brewer (US)	60 min
7.0 g	Willamette (US)	5 min

Yeasts

Name	Lab/Product
English Ale Yeast	White Labs WLP002

Extras

Amount	Name	Time
1.0 g	Irish Moss	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
18.93 L	60 min

Properties

OG	FG	IBU
1.057 ↑	1.019 ↑	40 ↑
ABV	Color	Balance
5.0%	35 SRM ↑	Bitter

Notes

The Complete Joy of Home Brewing p. 215-216

DR57251 - Amber Extract Syrup

DR57029E - Bairds Roasted Barley

DR57197 - Bairds Black Malt

DG60025 - Special B - Dingemans

HB58220 - Northern Brewers

HB58105 - Willamette

LV20002 - English Ale Yeast

\$40.66