

Punxy Phil Nut Brown Ale-adj

American Brown Ale (19 C)

Type: Partial Mash
Batch Size: 5.00 gal
Boil Size: 4.02 gal
Boil Time: 60 min
End of Boil Vol: 2.60 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Single Stage

Date: 07 Jan 2023
Brewer:
Asst Brewer:
Equipment: Partial Mash
Efficiency: 80.00 %
Est Mash Efficiency: 92.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	40.0 %	0.31 gal
1 lbs 8.0 oz	Munich Malt - 10L (10.0 SRM)	Grain	2	15.0 %	0.12 gal
8.0 oz	Brown Malt (65.0 SRM)	Grain	3	5.0 %	0.04 gal
8.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	4	5.0 %	0.04 gal
4.0 oz	Chocolate Malt (350.0 SRM)	Grain	5	2.5 %	0.02 gal
4.0 oz	Roasted Barley (300.0 SRM)	Grain	6	2.5 %	0.02 gal
3 lbs	Light Dry Extract [Boil] (8.0 SRM)	Dry Extract	7	30.0 %	0.23 gal
0.50 oz	Magnum [12.00 %] - Boil 60.0 min	Hop	8	13.4 IBUs	-
0.50 oz	Fuggle [4.50 %] - Boil 15.0 min	Hop	9	2.5 IBUs	-
0.50 oz	Fuggle [4.50 %] - Boil 0.0 min	Hop	10	0.0 IBUs	-
1.0 pkg	American Wheat Ale (Wyeast Labs #1010) [124.21 ml]	Yeast	11	-	-
6.00 oz	Pecan (Secondary 7.0 days)	Flavor	12	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.065 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 6.6 %
Bitterness: 15.9 IBUs
Est Color: 21.0 SRM

Measured Original Gravity: 1.068 SG
Measured Final Gravity: 1.014 SG
Actual Alcohol by Vol: 7.2 %
Calories: 229.8 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge
Sparge Water: 2.68 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.40
Measured Mash PH: 5.20

Total Grain Weight: 10 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 8.75 qt of water at 163.7 F	152.0 F	60 min

Sparge: Batch sparge with 4 steps (Drain mash tun , 0.89gal, 0.89gal, 0.89gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI

Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single Stage
Fermenter:

Carbonation (from Meas Vol): Keg with
12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Created with *BeerSmith*