

American Maple Brown Ale

DAN KOWER

Method: **Partial Mash** Style: **American Brown Ale**
Boil Time: **60 min** Batch Size: **3 gallons** (*fermentor volume*)
Boil Size: **2 gallons** Efficiency: **75%** (*brew house*)
Boil Gravity: **1.072** (*recipe based estimate*)

Original Gravity: **1.048** Final Gravity: **1.009** ABV (standard): **5.1%** IBU (tinseth): **29.24** SRM (morey): **32.71**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
2 lb	Dry Malt Extract - Light	42	4	46.7%
1 lb	American - Caramel / Crystal 60L	34	60	23.4%
0.5 lb	American - Chocolate	29	350	11.7%
12.5 oz	Maple Syrup	30	35	18.2%

Hops

Amount	Variety	Time	AA	IBU	Type	Use
0.5 oz	Cascade	Pellet	7	Boil	60 min	18.21
0.5 oz	Cascade	Pellet	7	Boil	20 min	11.03

Yeast

Fermentis / Safale - American Ale Yeast US-05

Attenuation (avg): 81% Flocculation: Medium
Optimum Temp: 54 - 77 °F Starter: No
Fermentation Temp: 67 °F Pitch Rate: -

Priming

Method: Corn Sugar Amount: 70 grams CO2 Level: 2.4 Volumes

Notes

Steep crushed grains in 2 gallons of water at 155°F for 20 minutes.

Remove grains, bring to boil.

Cut heat, add DME, return to boil.

Boil 60 minutes, following hop schedule.

Add syrup at flame out. Stir vigorously.

Cool wort to 70°F.

Add water to achieve 3 gallons final volume.

Primary 10 days. Rack to secondary for 7 days.

Bottle condition for 2 weeks.