

108

BASTARD
BROWN BOCK

108

BREWED 4/16/13

BOTTLED 4/30/13

1.055

1.016

6# N.B. AMBER EXTRACT
 1# MUNICH
 1/2# CRYSTAL 40
 1/2# CARA PILS
 1/2# MELANOIDAN
 6oz. VICTORY
 2oz SMOKED MALT
 1oz NORTHERN BREWER 1/2oz WILLAMETTE 1/2oz UK FUGGLES

STEEPED GRAINS @ 152-148° 30 MIN 2 1/4 GAL
 SPARGED AND ADDED 6# NB AMBER LME

BOILED ADDED 1oz NORTHERN BREWER HOPS 11:35
 1/2 TABLET WHIRLFLOC 12:20
 YEAST NUTRIENT 1/2 TSP 12:25
 OFF ADDED 1/2 OZ EACH ^{WILLAMETTE} UK FUGGLES HOPS 12:35

COOLED & ADDED H₂O 73° ROUSED

ADDED S-23 YEAST

FERMENTED @ 64° TO 62°

BOTTLED 4/30/13

6.6 OZ GRADE B MAPLE SYRUP 0.68 OZ HAZLENUT EXTRACT