

Dad's Brown Ale - #152

Description [See Brew.XLS](#) [See #107 Dad's Brown Ale](#) [See #129 Dad's Brown Ale](#)

Hoppy West Coast American Brown Ale (Brown IPA). See [#149](#), [#137](#), #128 JBA, & Tasty's Janet's Brown Ale (AHA, & pg. 143 of Brewing Classic Styles). Makes ~11 gal, 7.2% ABV, 85 IBU, and 235 calories in 12 oz.

Brew (Brew day takes ~8hr, see page 1 for mashing details)

- 1) **Yeast**, re-pitch Chico, from RRIPA151 US-05.
- 2) **C filtered** 26 gal. H₂O day before. Also, add 1 Campden tablet per 20 gal. the night before (1.3 tabs). 12.75 gal.
- 3) **Grain Bill** (36.38 lb. total grain) based on 72% extraction efficiency, got 66%. in brew pot.
26 lb. Marty's 2 Row 7 lb. Rye (19%) 18 oz. Acidulated (3.0%) 0 lb. Melanoidin (25L)
½ lb. 60L Crystal 1.25 lb. Pale Choc. (217L) ½ lb. Dark Choc. (350L)
2 lb. Cane Sugar (5.2%) ~\$49.00
- 4) **Mash-In** – 1x infusion, 147-150°F, use 1.25 qt./lb., 11.4 gal. of 161°F strike H₂O, heat to 171°F, for 36.38 lb. malt, hold 40 min. (this one was 171°F in the kettle, and 165°F strike, added 1 qt. RT & got 163°F strike and 152°F mash held 60 min., 149°F at end)
- 5) **Water Adjustment** – 0 min. into Mash, add 7 gm. Gypsum, CaSO₄, & 7 gm. Epsom Salts, MgSO₄, 3.7 gm. each added to mash before 2nd batch sparge with added 7.5 gal. to get 14.5 gal. in brew pot, 89 ppm Ca, 25 ppm Mg, 154 ppm SO₄, 60 ppm Cl, 35 ppm Na. SO₄/Cl=2.6. Took pH sample 14 min. in, got pH = 5.4, also pH = 5.3 after boil. See [EZ water Calculator 3.0.2-DBA152.xls](#) says 5.4, got 5.4 on #140, with none, 5.4 on #142 with 1.5%, 5.4 on #146 with 2%. 5.3 on #149 with 3% Acidulated Malt.
- 5) **Mash-Out** Add 0 gal. near boiling H₂O, no room. **Vorlauf**, clarify, ~7 min.
- 6) **2nd Batch Sparge** – At 165°F, collect **14.5 gal.**, got 14.5 gal. Expect 72% extraction, got 66 % (??).
I.G. target = 1.068. Adjust for S.G = 1.063, so get S.G. = 1.053 avg. runnings, plus table sugar (+6 pts) & yeast (-1pts), got 1.048 avg. so added 0 qt. H₂O. Post boil 1.058, without sugar, so I added 2 lb. table sugar, to get 1.066.
- 7) **Boil Adds** (75 min. total boil of full volume, 11 min. hot break, due to throttled back full pot)
3.3 oz **Magnum (10.0%)** pellets, no bag **55 min.** boil left
2 tsp **Irish Moss**, 8 tsp **Yeast Nutrient & 1 Zn tablet** **11 min.** boil left
4 oz **CTZ (13.4%)**, pellets, no bag **7 min.** boil left
2 oz **HG C (2.5%, 2014)**, whole, no bag **7 min.** boil left
- 7) **Hop Back**, loaded with 2 oz. **Centennial (10.9%)**, 1 oz. **Citra (12.7%)**, both whole.
- 8) **Whirlpool for** 7 min., then gravity feed **Counterflow**, **Cool** wort to 66°F, into 2 ea., 6.5 gal. carboys.
- 9) **Oxygenate**, 1.5 min. 0.7 liter/min. pure O₂, ea. carboy, add blow-offs. pH = 5.3 (5.4 expected.)
- 10) **Pitch yeast**, 2 x 350 ml slurry of US-05, 3 days in fridge from #151 RRIPA, ~70°F. (1 x 300 ml. per Mr. Malty), under 4 hr. lag time.

Fermentation

- 1) 18 days in **primary**, 6 days@ around 65 to 68°F, with chamber venting and heater, then to 70°F, held 6 days. Started with blow-off tube in Star San in a jugs in Fermentation Chamber, then bubblers.
- 2) 4 days in, added 2 lb. table sugar, plus 8 pts, so took O.G. = 1.058 to 1.066.
- 3) **Kegged** 5/27/16, dry hopped with 2 oz. Ted's Citra & 2 oz. Ted's Centennial hops, left 5 days ~62°F. Got 9.9 gal. pH = 4.6

Results

- 1) Brewed, 5/9/16, 66% extract efficiency. moderate hop bitterness & good “brown” flavor, needs _____
- 2) 1.066 to 1.0135 is 80% apparent attenuation, OK for this crystal malt heavy grain bill, with sugar.
- 3) Served at B'more NHC

4) [#137](#) was served at 6/13 Grand Rapids Club Night, 4 days after dry hopped. Tasty said, “One of the best Brown Ale's he'd had.” Martin Brungard (Bru'n Water) liked it, thought the water was right. #149 took 1st place in Vero Beach, 2016, out of 20 beers. Drop the Melanoidin, no need, too sweet. 1st Rnd 2016 NHC, needs more Brown flavor (took 1 to 1.15 lb. Pale Choc.