

Dad's Brown Ale - #156

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 [#152](#), [#149](#), [#137](#), JBA, & Tasty's Janet's Brown Ale (AHA, & pg. 143 of Brewing Classic Styles). Makes ~11 gal, 6.8% ABV, 89 IBU, and 235 calories in 12 oz.

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

- 1) **Yeast**, 4 packs of US-05, 2x 2/18 dated in one carboy, 2x 6/18 dated in the other, rehydrated, one didn't foam.
- 2) **C filtered** 22 gal. H₂O day before. Also, add 1 Campden tablet per 20 gal. the night before (1.1 tabs). 13 gal.
- 3) **Grain Bill** (34.38 lb. total grain) based on 68% extraction efficiency, got 70%. in brew pot.
14 lb. **Marty's 2 Row** (41%) 10 lb. **Golden Promise** (29%) 7 lb. **Rye** (20%) 18 oz. **Acidulated** (3.3%)
½ lb. **60L Crystal** (1.5%) 1.25 lb. **Pale Choc.** (217L) (3.6%) ½ lb. **Dark Choc.** (350L) (1.5%)
0 lb. **Cane Sugar** (0%) ~\$55.00
- 4) **Mash-In** – 1x infusion, 147-150°F, use 1.25 qt./lb., 10.7 gal. of 162°F strike H₂O, heat to 172°F, for 34.38 lb. malt, hold 60 min. (this one was 172°F in the kettle, and 164°F strike, added 0.5 qt. RT & got 164°F strike and 148°F mash held 70 min., 148°F at end)
- 5) **Water Adjustment** – 0 min. into Mash, add 7 gm. Gypsum, CaSO₄, & 7 gm. Epsom Salts, MgSO₄, 5.9 gm. each added to mash before 2nd batch sparge with 1.5 gal. mash out and added 7.5 gal. to get 15 gal. in brew pot, 91 ppm Ca, 26 ppm Mg, 164 ppm SO₄, 60 ppm Cl, 35 ppm Na. SO₄/Cl=2.7. Took pH sample 22 min. in, got pH = 5.44, also pH = 5.2 after boil. See [EZ water Calculator-DBA156.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 & #152 with 3% Acidulated Malt.
- 5) **Mash-Out** Add 1.5 gal. 180°F H₂O, no more room, got 149°F. **Vorlauf**, clarify, ~7 min.
- 6) **2nd Batch Sparge** – At 165°F, to collect **15 gal.**, got 13.5gal. Expect 67% extraction, got 70 %, due to low vol. **I.G. target = 1.068**. Adjust for S.G = 1.061, so get S.G. = 1.051 avg. runnings, plus table sugar (+8 pts) & yeast (-1pts), got 1.064 avg. so added 4 qt. H₂O. Post boil 1.070, without sugar, so I added 0 lb. table sugar, and 1 qt. H₂O to get 1.068.
- 7) **Boil Adds** (75 min. total boil, ~5 min. hot break, due to throttled back full pot, then added 1gal.)

3 oz Magnum (13.3%) pellets, no bag	37 min. boil left
2 tsp Irish Moss , 8 tsp Yeast Nutrient & 1 Zn tablet	11 min. boil left
4 oz Columbus (15%) , pellets, no bag	7 min. boil left
1.8 oz HG C (2.5%, 2015) , whole, no bag	7 min. boil left
- 7) **Hop Back**, loaded with 1 oz. **Simcoe (10%)**, 2 oz. old **CTZ (?%)**, 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 = 5.2 (5.4 expected.)
- 10) **Pitch yeast**, 2 x 2 packs US-05, ~64°F.

Fermentation

- 1) 13 days in **primary**, 4 days@ around 67 - 68°F, with chamber venting and heater, then to 70°F, held 3days. then 3 days at 71°F, then ~56° 2 days. Started with blow-off tube in Star San in Fermentation Chamber, then bubblers.
- 2) No days in, added 0 lb. table sugar, plus 0 pts, so took O.G. = 1.068 to 1.068.
- 3) **Kegged** 1/13/17, dry hopped 1st keg with 0.35 oz. Simcoe, 2 oz. Ted's Citra & 2 oz. Ted's Centennial hops, left 5 days ~56°F. Got ~10.5 gal. pH = 4.6. Bottled for **Vero Beach** and **1st Round** in Tampa, got a 38.
- 4) 2nd keg dry hopped 5/1/17, 2 oz. Citra, 2 oz. Centennial for 4 days @ 60°F, to fridge for 4 days, pushed off dry hops to fresh keg for **Mom's House Fest**.

Results

- 1) Brewed, 12/30/16, 70% extract efficiency. good hop bitterness & good "brown" flavor, needs nothing?
- 2) 1.068 to 1.019 is 72% apparent attenuation, OK for this crystal malt heavy grain bill, with no sugar.
- 3) [#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 1.25 lb. Pale Choc. #152 in B'more June 2016, Tasty said, "it doesn't suck." 2017 1st Rnd" 38, 1 judge said too much roast, another, needs more Brown or Choc. malts. Try all Pale Choc, no regular Choc.? Mom's House no prize, good many votes.

***Rehydrate Dry Yeast** Per John Palmer pg 72. Warm **11.5 gm.** yeast pack to RT. Prepare **115 ml** of sterile H₂O at **105°F**. Sprinkle yeast onto H₂O surface, wait **15 min.** Stir into a cream, wait **15 min., should foam up.** Adjust temperature to within **15°F** of wort, pitch.