

Double Brown

A ProMash Recipe Printout

Recipe Specifics

Batch Size (Gal): 5.50
 Total Grain (Lbs): 20.00
 Anticipated OG: 1.085
 Anticipated SRM: 30.6
 Anticipated IBU: 38.7
 Brewhouse Efficiency: 65 %
 Wort Boil Time: 60

Wort Size (Gal): 5.50
 Plato: 20.50
 Minutes

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	Color - SRM
45.0%	9.00 lbs.	Pale Malt - Maris (2-row)	Great Britain	1.038	3
15.0%	3.00 lbs.	Caramel Pils Malt	Belgium	1.034	8
7.5%	1.50 lbs.	CaraMunich Malt	Belgium	1.033	48
7.5%	1.50 lbs.	White Wheat	Belgium	1.040	2
12.5%	2.50 lbs.	Flaked Oats	America	1.033	2
2.5%	0.50 lbs.	Crystal 80L	Great Britain	1.033	80
3.8%	0.75 lbs.	Chocolate Malt	Great Britain	1.034	338
3.8%	0.75 lbs.	Biscuit Malt	Belgium	1.035	19
2.5%	0.50 lbs.	CaraVienne Malt	Belgium	1.034	24

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
1.50 oz.	Perle	Pellet	5.70	32.5	60 min.
0.50 oz.	Wye Challenger	Pellet	6.30	6.1	30 min.
0.50 oz.	Wye Challenger	Pellet	6.30	0.0	0 min.

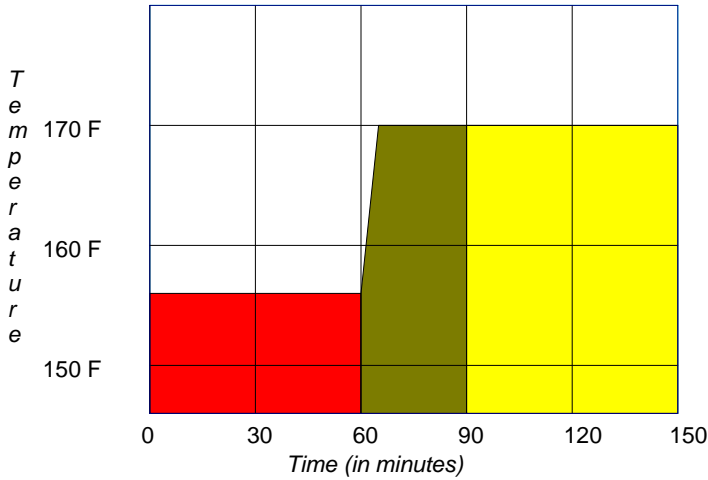
Extras

Amount	Name	Type	Time
0.30 Oz	Irish Moss	Fining	15 Min.(boil)

Yeast

WYeast 1056 American Ale/Chico

Double Brown - ProMash Mash Schedule Chart



- - Saccharification Rest
- - Mash Out
- - Sparge