



Gridiron American Brown Ale (All Grain)



The clock ticks quickly down, it's fourth-and-long, and the end zone is a mere postage stamp on the horizon. And as you reach for the ball, ready to hurl the Hail Mary, suddenly—no worries! Because you haven't grabbed the football, but rather a frosty pint of this classic American brown! What could be better in those desperate situations than a mouthful of this dark brown bruiser, ripe with rich maltiness, chocolate and toasty caramel? What could be better, you ask? How about a big floral and citrusy finish from our go-to-guy, Cascade hops? So hurl that football with no worries, because you know it'll find its mark—just like you, with this delicious pint of American brown ale!

Just the Facts, Ma'am:

BJCP Style: 10C. American Brown Ale
Original Specific Gravity: 1.049 - 1.053
Final Specific Gravity: 1.010 - 1.014
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.1%
Color: 23 SRM (In Your Face Smashmouth Brown!)
International Bittering Units: 35
Time to Awesome Drinkability: 6 Weeks!

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

8.0 lbs American 2-Row Malt
8 oz 90L Crystal Malt
4 oz 120L Crystal Malt
6 oz Chocolate Malt
6 oz Biscuit Malt

Hops & Hop Addition Schedule:

1 oz Perle Hops (Bittering, 60 Minutes)
½ oz Cascade Hops (Bittering & Flavor, 30 Minutes)
½ oz Cascade Hops (Flavor, 10 Minutes)
1 oz Cascade Hops (Dry Hop, Flavor & Aroma)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast or
Wyeast 1272 American Ale II Yeast

Or

Dry Yeast: Safale US-05 American Ale Yeast or Cellar Science CALI Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

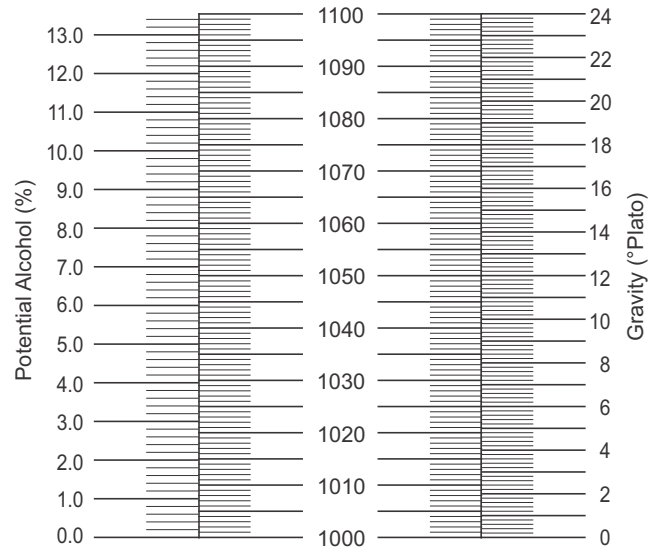
Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

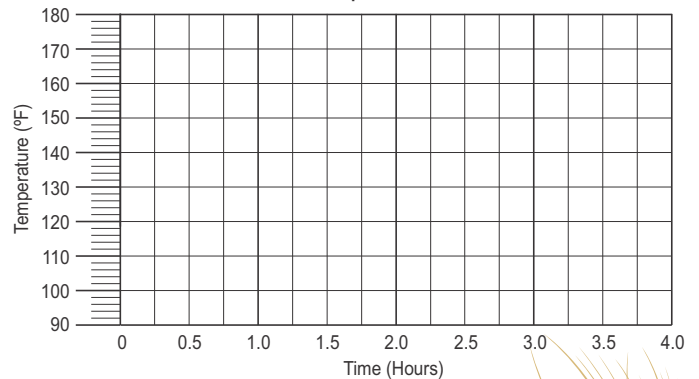
Mash Schedule:

Saccharification Rest: 152°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

OG



Mash Temperature and Time



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