

#21: Smoky Brown Bastard (South English Brown Ale)

Chris Swingley (27-Sep-2003)

So named because it took on the smoky flavor from the yeast cake from my smoked porter, and most of the grains were surplus from other batches.

Recipe (for 5 gallons final volume)

- 6.0 pounds (63%) American 2-row
- 1.5 pounds (16%) American Munich
- 1.0 pound (10%) American Crystal 40L
- 8.0 ounces (5%) American Wheat
- 4.0 ounces (3%) Caramunich
- 4.0 ounces (3%) American Chocolate
- 0.5 ounces Chinook pellet hops, 12.2% AA (60 minutes)
- 0.5 ounces Kent Goldings pellet hops, 6.9% AA (10 minutes)
- 1 teaspoon Irish Moss (10 minutes)

Wyeast 1056 American Ale, pitched at 72°F

Starter: Pitched onto yeast cake from previous recipe (smoked porter)

Water

- Pioneer Wells water

Mash

- 9.5 quarts water @ 175°F, grist ratio of 1.0 quarts:pound @ 157°F (Held 10 minutes)
- 0.5 quarts water @ 55°F, grist ratio of 1.05 quarts:pound @ 154°F (Held 65 minutes)

Sparge

- 22 quarts water @ 185°F, drain

Boil

- Boiled 7.0 gallons for 75 minutes to yield 5.5 gallons wort

Fermentation

- Primary: glass, 8 days, 68°F
- Secondary: glass, 14 days, 65°F

Packaging

- Bottled with 92 grams dextrose
- Ready to drink on 15-Nov-2003

Properties

Starting Gravity: 1.042	Final Gravity: 1.009
Original Extract: 10.5°Plato	Apparent Extract: 2.3°Plato
Alcohol: 4.3% by volume	Alcohol: 3.4% by weight
Apparent Attenuation: 78.1%	Mash Efficiency: 68%
Bitterness: 19 IBU	Color: 26°SRM

Tasting Notes

- Easy to drink, nice brown color, very clear, light carbonation. Picked up a significant smoky flavor from the smoked porter yeast cake. Started to get a bit stale after a couple months in the bottle.