

2013 Arrogant Bastard

American Brown Ale

Type: All Grain
Batch Size (fermenter): 6.00 gal
Boil Size: 7.86 gal
Boil Time: 60 min
End of Boil Volume: 6.76 gal
Final Bottling Volume: 6.00 gal
Fermentation: My Aging Profil
Taste Notes:

Date: 1/13/2013
Brewer: Chris
Asst Brewer:
Equipment: Belli Brew Equipment 759
Brewhouse Efficiency: 75.00 %
Est Mash Efficiency: 81.3 %
Taste Rating(out of 50): 35.0

Ingredients

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Amt	Name	Type	#	%/IBU
11 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	81.5 %
12.0 oz	Caramel/Crystal Mal -120L (120.0 SRM)	Grain	2	5.6 %
8.0 oz	Caramel/Crystal Mal - 10L (10.0 SRM)	Grain	3	3.7 %
8.0 oz	Caramel/Crystal Mal - 40L (40.0 SRM)	Grain	4	3.7 %
8.0 oz	Caramel/Crystal Mal - 80L (80.0 SRM)	Grain	5	3.7 %
4.0 oz	Chocolate Malt (350.0 SRM)	Grain	6	1.9 %
1.00 oz	Chinook [13.00 % - Boil 60.0 mir	Hop	7	49.3 IBUs
0.50 oz	Chinook [13.00 % - Boil 40.0 mir	Hop	8	18.7 IBUs
0.80 Items	Whirlfloc Tablet (Boil 15.0 min:	Fining	9	-
0.50 oz	Chinook [13.00 % - Boil 15.0 mir	Hop	10	6.6 IBUs
0.79 Items	Imersion Chiller (Boil 15.0 min:	Other	11	-
1.00 oz	Chinook [13.00 % - Boil 0.0 mir	Hop	12	0.0 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #-04) [23.66 ml]	Yeast	13	-

Beer Profile

Est Original Gravity: 1.060 SG
Est Final Gravity: 1.015 SG
Estimated Alcohol by Vol: 5.9 %
Bitterness: 74.5 IBUs
Est Color: 19.0 SRM

Measured Original Gravity: 1.059 SG
Measured Final Gravity: 1.013 SG
Actual Alcohol by Vol: 6.0 %
Calories: 197.7 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body Fly Sparge
Sparge Water: 5.26 gal
Sparge Temperature: 185.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 13 lbs 8.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.2C

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.72 gal of water at 163.6	153.0 F	60 min
Sparge Step:	Fly sparge with 5.26 gal water at 185.0		
Mash Notes:	Simple single infusion mash for use with most modern well modified grains (about 95% the time)		

Carbonation and Storage

Carbonation Type: Keg

Volumes of CO2: 2.4

Pressure/Weight: 13.72 PS
Keg/Bottling Temperature: 45.0 F
Fermentation: My Aging Profil

Carbonation Used: Keg with 13.72 PS
Age for: 28.00 days
Storage Temperature: 52.0 F

Notes

Created with [BeerSmith](#)