


The Spicy Grizz Brown Ale 2016 (V4)



Gigantorus

Method: **Extract**
 Style: **American Brown Ale**
 Boil Time: **45 min**
 Batch Size: **24 liters** (*fermentor volume*)
 Boil Size: **10 liters**
 Boil Gravity: **1.140** (*recipe based estimate*)
 Efficiency: **60%** (*steeping grains only*)
 Source: **Gigantorus Inc.**

Original Gravity:	1.058	Final Gravity:	1.011	ABV (standard):	6.18%
IBU (tinseth):	24.18	SRM	61.67		
		(ebcmorey):			

Fermentables

Amount	Fermentable	PPG	°L	Bill %
1.5 kg	Liquid Malt Extract - Amber	35	10	30.6%
1 kg	Dry Malt Extract - Dark	44	30	20.4%
1 kg	Dry Malt Extract - Light	42	4	20.4%
3.5 kg	Total			

Steeping Grains

Amount	Fermentable	PPG	°L	Bill %
0.5 kg	German - Rye	38	3.5	10.2%
0.7 kg	German - Chocolate Rye	31	240	14.3%
0.2 kg	Shepherds Delight Malt	36	122	4.1%

Hops

Amount	Variety	Type	AA	Use	Time	IBU
45 g	Galaxy	Pellet	14.25	Boil	10 min	10.99
45 g	Brooklyn	Pellet	17.1	Boil	10 min	13.19
45 g	Galaxy	Pellet	14.25	Dry Hop	4 days	
45 g	Brooklyn	Pellet	17.1	Dry Hop	4 days	

Hops Summary

Amount	Variety	Type	AA
90 g	Brooklyn	Pellet	17.1
90 g	Galaxy	Pellet	14.25

Yeast

Fermentis / Safale - American Ale Yeast US-05

Attenuation (avg): 81% **Flocculation:** Medium

Optimum Temp:	12.2 - 25 °C	Starter:	No
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Fermentation Temp: 18 °C **Pitch Rate:** -

Additional Yeast: 2 x US-05 Yeast packets

Notes

1. Steep grains in 5 Litres of hot water for 60 mins at 65C to 70C
2. Remove grain from liquid after 60 mins.
3. Add extra hot water to make total boil amount of 10 Litres.
4. Add 500grams of LDME and boil grain liquid for a total of 45 mins.
5. Add 45grams of both of hops with 10 mins left in the boil
6. Rest for 15 mins at flameout
7. Then cool wort to 18C in a sink full of ice
8. Then add 2 litres of cold water to FV and then strain wort into Fermenter
9. Then add remaining Malt Powders & Liquid and stir well.
10. Add extra cold water to make 24 Litres and stir well
11. Put Fermenter into fridge pre-set at 18C and stir in one packet of US-05 Ale Yeast (first packet) into wort.
12. Then sprinkle second packet of US-05 Ale Yeast on surface of wort and fit FV lid and airlock.
13. Ferment at 18C for 8 days. Then raise temp to 21C for 3 days.
14. Then dry-hop and drop temp to 1C (cold crash) 4 days before bottling.

This recipe is not shared.

Last Updated: 2016-09-13 09:48 AEST