

American Brown Ale Recipe

Ingredients

Grain Bill (for 5 gallons/19 liters)

- 8 lbs (3.63 kg) American 2-row Pale Malt (73%)
- 1 lb (454 g) Munich Malt (9%)
- 12 oz (340 g) Crystal 60L (7%)
- 6 oz (170 g) Crystal 40L (3.5%)
- 6 oz (170 g) Chocolate Malt (3.5%)
- 4 oz (113 g) Victory Malt (2%)
- 2 oz (57 g) Brown Malt (1%)

Hops

- 0.5 oz (14 g) Magnum (12% AA) – 60 minutes (28 IBU)
- 0.5 oz (14 g) Cascade (5.5% AA) – 15 minutes (6 IBU)
- 0.5 oz (14 g) Cascade (5.5% AA) – 5 minutes (2 IBU)
- 0.5 oz (14 g) Cascade (5.5% AA) – Whirlpool at 170°F for 15 minutes (optional)

Yeast

- Wyeast 1056 American Ale or Safale US-05

Water Profile (Target)

- Calcium: 50-100 ppm
- Chloride: 50-75 ppm
- Sulfate: 50-100 ppm
- Balanced chloride-to-sulfate ratio (approximately 1:1)
- Target mash pH: 5.3-5.4

Brewing Process

Mash

1. Heat strike water to achieve a mash temperature of 152°F (67°C)
2. Hold for 60 minutes
3. Mash out at 168°F (76°C) for 10 minutes (optional)
4. Sparge with 168°F (76°C) water

Boil (60 minutes)

1. Add 0.5 oz Magnum hops at the beginning of the boil
2. Add 0.5 oz Cascade hops with 15 minutes remaining
3. Add 0.5 oz Cascade hops with 5 minutes remaining
4. After flame-out, cool wort to 170°F (77°C) and add 0.5 oz Cascade hops
5. Hold for 15 minutes before continuing to chill (optional)

Fermentation

1. Chill wort to 65°F (18°C)
2. Pitch yeast and ferment at 65°F (18°C) for 2-3 days
3. Allow temperature to rise naturally to 68°F (20°C) to complete fermentation
4. Total fermentation time: approximately 7-10 days
5. Optional diacetyl rest: Raise to 70°F (21°C) for 2-3 days near the end of fermentation

Packaging

1. Cold crash for 2-3 days at 35-38°F (2-3°C)
2. Carbonate to 2.2-2.4 volumes of CO₂
3. For bottling: Use approximately 4 oz (113 g) of corn sugar for 5 gallons
4. For kegging: Set to 12-13 PSI at 38°F (3°C)

Pro Tips

- For enhanced malt complexity, consider toasting a portion of your base malt (1-2 lbs) at 350°F (177°C) for 10-15 minutes
- The combination of multiple crystal malts creates a more complex caramel character than using a single variety
- Keep fermentation temperature controlled, especially during the first 72 hours when most esters are produced
- American Brown Ale is best enjoyed within 3-4 months of brewing
- Serve at 45-50°F (7-10°C) in a pint glass or tulip