

POWELL AVENUE BREW

Dave's Coco Brown

Selected Style and BJCP Guidelines

10C–American Ale–American Brown Ale

Minimum OG:	1.045 SG	Maximum OG:	1.060 SG
Minimum FG:	1.010 SG	Maximum FG:	1.016 SG
Minimum IBU:	20 IBU	Maximum IBU:	40 IBU
Minimum Color:	18.0 SRM	Maximum Color:	35.0 SRM

Recipe Overview

Wort Volume Before Boil:	5.83 US gals	Wort Volume After Boil:	5.00 US gals
Volume Transferred:	5.00 US gals	Water Added To Fermenter:	0.00 US gals
Volume At Pitching:	5.00 US gals	Volume Of Finished Beer:	5.00 US gals
Expected Pre-Boil Gravity:	1.052 SG	Expected OG:	1.060 SG
Expected FG:	1.015 SG	Apparent Attenuation:	74.0 %
Expected ABV:	6.0 %	Expected ABW:	4.7 %
Expected IBU (using Tinseth):	41.9 IBU	Expected Color (using Morey):	27.7 SRM
BU:GU ratio:	0.70	Approx Color:	
Mash Efficiency:	70.0 %		
Boil Duration:	60.0 mins		
Fermentation Temperature:	64 degF		

Fermentables

Ingredient	Amount	%	MCU	When
US 2-Row Malt	9lb 0oz	76.2 %	3.2	In Mash/Steeped
US Caramel 60L Malt	1lb 0oz	8.5 %	12.0	In Mash/Steeped
US Flaked Oats	8.00 oz	4.2 %	0.3	In Mash/Steeped
UK Pale Chocolate Malt	8.00 oz	4.2 %	20.0	In Mash/Steeped
Belgian CaraPilsner Malt	8.00 oz	4.2 %	1.0	In Mash/Steeped
Belgian Debittered Black Malt	5.00 oz	2.6 %	34.4	In Mash/Steeped

Hops

Variety	Alpha	Amount	IBU	Form	When
UK Golding	5.5 %	1.00 oz	20.6	Loose Pellet Hops	60 Min From End
US Liberty	4.5 %	1.00 oz	12.9	Loose Pellet Hops	30 Min From End
US Willamette	4.5 %	1.00 oz	8.4	Loose Pellet Hops	15 Min From End

Other Ingredients

Ingredient	Amount	When
Coconut	8.00 oz	In Fermenter

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Yeast

Wyeast 1098-British Ale

Water Profile

Target Profile:	No Water Profile Chosen
Mash pH:	5.2
pH Adjusted with:	Unadjusted

Total Calcium (ppm):	26	Total Magnesium (ppm):	15
Total Sodium (ppm):	11	Total Sulfate (ppm):	18
Total Chloride(ppm):	9	Total Bicarbonate (ppm):	192

Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Single Step Infusion (68C/154F) w/Mash-Out

Step Type	Temperature	Duration
Rest at	154 degF	60
Raise to and Mash out at	171 degF	10

Recipe Notes

We used 1 package of unsweetened shredded coconut from our local Whole Foods. The coconut was added into primary.

Thanks for checking out one of our Powell Avenue Brew recipes, if you use it please send us a quick email at info@powellavenuebrew.com to let us know how it came out. Also if you run a blog please link back to the post you got it from or our website in general. Homebrewing is all about collaboration and experimenting and we can't wait to hear about how you take what we've created and make it even better.

Cheers!

Justin & Eryn
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