

Bulldog Brown



Category: 10 - American Ale
Subcategory: C - American Brown Ale

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Kettle Volume: 6.93 gal @ 212 °F (1.049) Efficiency: 68%
Boil Duration: 1 h Attenuation: 75%
Evaporation: 1.2 gal
Water Volume Added: -0.0 gal
Final Volume: 5.5 gal @ 68 °F (1.059)

Ingredients:

13 lb (94.5%) 2-Row Brewers Malt; Briess - added during mash
.75 lb (5.5%) American Chocolate Malt - added during mash
.5 oz (50.0%) Simcoe (14.4%) - added during boil, boiled 20 m
.5 oz (50.0%) Magnum (16.7%) - added during boil, boiled 40 m
1 ea White Labs WLP007 Dry English Ale

Water:

0.0 g Gypsum (Calcium Sulfate)
14.0 gal Portland, Oregon

Style:

Recipe	Guideline	
Original Gravity: 1.059	1.045 - 1.060	
Terminal Gravity: 1.015	1.010 - 1.016	
Color: 21.07 SRM	18.0 - 35.0	
Alcohol: 5.81%	4.3% - 6.2%	
Bitterness: 36.8	20.0 - 40.0	

Analysis:

Efficiency: 68%
Kettle Gravity: 1.049
Original Gravity: 1.059

Apparent	Real	Weight	Calories
Attenuation: 75%	60.0%	Alcohol: 16.37 g	112.99 kcal
Terminal Extract: 1.015	1.023	Carbs: 20.51 g	77.95 kcal
		Protein: 1.44 g	5.74 kcal
% Alcohol: 5.81% ABV	4.55% ABV		Total: 196.68 kcal