

# Pointon's Proper



Category: 11 - English Brown Ale  
Subcategory: A - Mild

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Kettle Volume: 11.94 gal @ 212 °F (1.042)      Efficiency: 84.8%  
Boil Duration: 1 h      Attenuation: 75.0%  
Evaporation: 1.0 gal  
Water Volume Added: 0.0 gal  
Final Volume: 10.5 gal @ 68 °F (1.046)

## Ingredients:

12 lb (74.4%) Maris Otter; Crisp - added during mash  
1 lb (6.2%) Golden Promise Malt; Thomas Fawcett - added during mash  
1.125 lb (7.0%) Crystal 65; Bairds Malt - added during mash  
.875 lb (5.4%) 2-Row Caramel Malt 120L; Briess - added during mash  
.5 lb (3.1%) Cara-Pils® Malt; Briess - added during mash  
.5 lb (3.1%) Pale Chocolate Malt; Beeston - added during mash  
2 oz (0.8%) British Black Patent - added during mash  
1.0 tsp Irish Moss - added during boil, boiled 10 m  
1.0 tsp Wyeast Nutrient - added during boil, boiled 10 m  
2 oz (83.3%) Fuggle (4.8%) - added during boil, boiled 60 m  
.4 oz (16.7%) Challenger (8.0%) - added during boil, boiled 50 m

## Style:

Recipe	Guideline	
Original Gravity: 1.046	1.030 - 1.038	
Terminal Gravity: 1.011	1.008 - 1.013	
Color: 18.28 SRM	12.0 - 25.0	
Alcohol: 4.49%	2.8% - 4.5%	
Bitterness: 22.1	10.0 - 25.0	

## Analysis:

Efficiency: 84.8%  
Kettle Gravity: 1.042  
Original Gravity: 1.046

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.3%	Alcohol: 12.65 g	87.32 kcal
Terminal Extract: 1.011	1.018	Carbs: 15.83 g	60.15 kcal
		Protein: 1.11 g	4.43 kcal
% Alcohol: 4.49% ABV	3.53% ABW		Total: 151.89 kcal