

Serbian Brown

By [Adrian Oldham](#) on [Monday, January 6, 2014 at 10:09 AM](#)

Smoked Brown Ale

Type: All Grain

Batch Size (fermenter): 5 gal

Boil Size: 5.72 gal

Boil Time: 60 min

Final Bottling Volume: 5 gal **O.G.** 1.046

F.G. 1.010

Alc. 4.6%

Mash Ingredients Amt Name Type %/IBU

6.5 lbs	Pale Malt, Maris Otter (3.0 SRM)	79.4 %
3 oz	Black (Patent) Malt (500.0 SRM)	2.3 %
12 oz	Smoked Malt (9.0 SRM)	9.2 %
4 oz	Caramel/Crystal Malt - 120L (120.0 SRM)	3.1 %
8 oz	Maris Otter Crystal Malt - 55L (55.0 SRM)	6.1 %

Mash in 152.0 F 60 min

Boil Wort

10 grams of gypsum 60 minutes

Estimated pre-boil gravity is 1.036 SG

Boil Ingredients Amt Name Type # %/IBU

0.39 oz	Glacier [5.60 %]	- Boil 60.0 min	Hop 7	7.4 IBUs
1 oz	Serebrianka [2.30 %]	- Boil 60.0 min	Hop 8	7.6 IBUs
1 oz	Serebrianka [2.30 %]	- Boil 20.0 min	Hop 9	4.6 IBUs
1 oz	Serebrianka [2.30 %]	- Boil 1.0 min	Hop 10	0.3 IBUs

Estimated Post Boil Vol: 5.7 gal and Est Post Boil Gravity: 1.044 SG

Fermentation Ingredients Amt Name Type # %/IBU

2.0 pkg Burton Ale (White Labs #WLP023) Yeast

Fermentation

Primary 10.00 days at 60 F

Secondary 2-3 days room temp. (70°)

Cold crash and keg

Used American brown style to hit numbers

Created with BeerSmith