



Outpost Ale

A northwoods brown Ale

The wild rice makes for a slight nutty flavor

Fermentation Volume: 5 Gal.
Boiled volume: 7 Gal.
Color (Lovi/SRM) 17 SRM
Bitterness (IBU) 40
Original gravity 1.057
Final Gravity 1.014
Alcohol (% volume) 5.5%

Ingredients:

8 Lb American two-row pale
1 Lb American Crystal 40L
1 LB American Crystal 120L
.5 Lb Wild Rice

1 oz. Centennial pellets boiled 30 minutes
.5 oz. Cascade pellets boiled 15 minutes

Yeast WYeast 1272 American Ale II

Mash Data

Infusion mash used
Saccharification Rest 154° @ 60 min.

Sparge Data

Sparge rate- .40 Gal/Lb of grain
Sparge water volume- 4.2 Gal.
Temp. 170°

Fermentation

Primary- 9 days @66°
Secondary- 5 days @40°