



attempt #1 pic below - Brew date: 3/26/1016



attempt #2 pic below - Brew date: 7/10/2016



10 gallons.

This beer was modeled after the Diamond Knot Brown Ale per the grains/hops posted on their web site, and simulated for ABV/SRM and IBU using app "Wort Pro".

<http://www.diamondknot.com/the-beer/always-on/brown-ale/>

**Videos of the brew are below:**

adding flaked oats to mash: - add sweetness and body - [read...](#)

start of boil (using hop balls for whole hops so they don't plug up the pipes):

transfer to fermentor:

adding yeast:

next day fermenting:

Attempt #1 - OG 1.068 // FG 1.010 - final ABV 7.6% - yes a little higher than the 6.0% Diamond Knot..

- IBU 25.8
- SRM 13

Attempt #2 - OG 1.066 // FG 1.014 - final ABV 6.83%

- IBU 28.3
- SRM 13

Total water used 15.5 gallons for final 10 gallons of beer...

**attempt #1 grains:**

- 18 lb Pale Malt 2-row
- 4.5 lb Munich Malt 10 love
- **3.0 lb Crystal Malt 10 love - see below for attempt #2 changes**
- **0.20 lb Chocolate Malt**
- **0.20 lb Black Barley**
- 1.0 lb flaked Barley

- 1/2 lb of brown sugar

### **attempt #2 grains:**

- 18 lb Pale Malt 2-row
- 4.5 lb Munich Malt 10 love
- **1.5 lb Crystal Malt 15 love**
- **1.5 lb Crystal Malt 60 love - we did this to give the beer more caramel flavor and beer body**
- 0.40 lb Chocolate Malt - **we double the dark grains to darken the color a bit**
- 0.40 lb Black Barley
- 1.0 lb flaked Barley
- 1/2 lb of brown sugar - we didn't use it this time, the sugar...

### **hops attempt #1:**

- 2.0 oz Galena with some whole hops from last year's harvest (Yakima & Cascade) at start of boil, added to the hop boil ball, see video.
- 2.0 oz Willamette last 15 minute of boil.

### **hops attempt #2:**

- 2.0 oz of home grown Cascade Hops, 2015 harvest (beginning of boil)
- 1.0 oz of Cascade pallet + 1.0 oz Willamette pallet (last 15 minutes)

attempt #1 - Wyeast #1056 yeast was used, took 2 weeks to ferment out, this yeast consistently bubbled over the 2 week period...

attempt #2 - British Ale Wyeast #1098 // 2 liter starter // 1.040 gravity - majority of the active fermentation will be over in about 4 days, but let it go out full 2 weeks - because it's still happening, just slower, also we like to allow extra time for all the floaters in the fermentor to settle. On that note, per one of our brew nerds - once fermentation is over, trapped dissolved co2 gas slowly escapes the beer, so it will give you a false sense of a fermentation - only way is to measure.

**attempt #3 - 11/11/18** - all same as attempt #2, expect for yeast - we used WLP002 English Ale... OG 1.052 / started the mash schedule at 138F and slowly ramped to 152F in 1 hour, then held at 152F for an additional 30 minutes for 90 minute total mash / this mash schedule produced much a better efficiency compared to OG of 1.040 in attempt #2

Beer tastes awesome - Fermentation was 2 weeks, which included 1 week rest time - this helps the yeast to reabsorb any unwanted off-flavors, in keg for only a few days! Boom, a winner!



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