



# BRIESS®

MALT & INGREDIENTS Co.

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All Natural Since 1876

[www.briess.com](http://www.briess.com)

## Good Humans

Recipe for 28bbl batch

**Description:** Used at 11%, Carabrown® Malt adds an additional layer of flavor to this complex double brown ale. Recipe developed by Tony Hansen, Short's Brewing Co., Elk Rapids, Michigan.

Quantity	Ingredient	Comment
1600 lbs	Briess Pale Ale Malt	
300 lbs	Briess Carabrown® Malt	
200 lbs	Briess Ashburne® Mild Malt	
200 lbs	Briess Bonlander® (Munich) Malt	
200 lbs	Briess Carapils® Malt	
100 lbs	Briess Victory® Malt	
50 lbs	Briess Caramel Malt 80L	
25 lbs	Briess Black Malt	

### Brewing Procedures:

1. Mash grains at 154° F for 45 minutes.

#### Total boil time = 60 minutes

2. Start of boil add U.S Goldings (4.5%AA) pellets, 6 lb
3. 30 minutes into boil add U.S Goldings (4.5%AA) pellets, 5 lb
4. Whirlpool: U.S Goldings (4.5% AA), 6 lb
5. Dry Hop: 20 lb U.S Goldings & 20 lb Simco

OG 17.3° Plato  
COLOR 32°L  
IBUs 22