



# Sour Brown Ale



⚠ If your kit has **liquid yeast**, put it in the refrigerator as soon as possible.

Sour ales can be an acquired taste. Some people can't stand them. But for those that love them, there is nothing better than the complex medley of fruit, malt, and acid flavors. This Sour Brown Ale drinks like a big English-old ale with a sour component. And for those who really like it sour, if you age the beer longer in the fermenter, the sour flavor will continue to develop over months, turning this brew into a malty, fruity, sour treat.

**Calculated Appx. O.G.: 1.070 F.G.: 1.014 ABV: 7.3% IBU:22 SRM: 19**

## Kit Ingredients

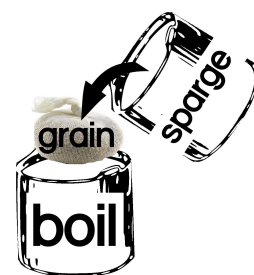
- Specialty Steeping Grains:
  - 9 oz Maris Otter malt
  - 4 oz British Caramel 55L
  - 2 oz Brown malt
  - 1 oz Pale Chocolate malt
- 1 lb Pale Ale Malt extract
- 1 oz. Hersbrucker? Hops (½ oz @ 35min)
- 10 carbonating drops
- Muslin sack to steep grains
- Wyeast 3763 Roeselare Blend

⚠ Please make sure that your kit contains these items. Please call us at 608-257-0099 before brewing if any item is missing. Thanks!

## Directions

**Sanitize everything well! Remember to stir periodically throughout the boil!**

0. Fill your kettle with 2.5 quarts of water and heat it to 160F. Pour crushed **grain** into the grain sack, tie it closed, and place it into your kettle. Mash the grains for 45 minutes.
1. While your grains are mashing, heat 3 quarts of water to 170F in a separate pot. After the mash, **remove the grains** from the mixture and sparge (rinse) the grains with the 3 quarts of hot water, collecting the runnings in your boil kettle.
2. Add 1.5 quarts of water to your boil kettle and turn on the heat and bring the mixture to a boil.
3. Turn the heat off, add the **Pale Ale dry malt extract**, and mix the extract into the water. Turn the heat back on and bring the mixture to a boil. You will be boiling the mixture, called wort, for a total of 45 minutes. However, keep reading, because you'll be adding hops during that time.
4. Upon initial boil, the wort may foam up (called a "hot break"). If this happens, reduce the heat until the foam recedes, then turn up the heat, bring back to a boil, and maintain a rolling boil. Start your 45 minute timer at this point in the brewing process.
5. Boil for 10 minutes and then add ½ **oz of Hersbrucker** hop pellets and boil the wort for 35 more minutes (45 minutes total).



6. After 45 minutes, you are now done boiling your beer, so it's time to turn off the heat.
7. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
8. Cool your hot wort down to around 65-70F. Aerate the wort as best you can. If you have an oxygen system, that's best, otherwise give the wort a good shake or a good stir with a sanitized metal or plastic spoon. This is also a good time to take a hydrometer reading. The number from this reading is your starting gravity. Add **1/2 of the beer yeast packet**.
9. Seal your fermentor. Attach the fermentation lock half filled with water. Ferment at 65°-72°F for at least 14 days. Note that it can take up to 48 hours for active fermentation to be visible. If you don't see any activity in the air lock or foam on the surface of beer after 48 hours, call us at 608-257-0099.
10. Sour beers can take quite a long time to develop their flavor profile. If you like less-sour beers, bottle after perhaps a month. If you want a more developed sour character, you may not want to bottle for six months, even up to a year. You can take samples every couple weeks to see if the flavor profile is what you are looking for. If you do wait more than three months to bottle, we recommend adding dry ale or wine yeast at bottling time.
11. Now you can go ahead and bottle or keg your beer. Whether you bottle or keg, sanitize everything that will contact the beer during packaging, including bottles, caps, kegs, siphon tubing, bottle filler, etc. Also, now is a good time to take a hydrometer reading. This would be your beer's final gravity.
12. **Bottling**, Siphon beer into sanitized bottles. Add one carbonation tab into each bottle and cap. If you are adding dry yeast to help carbonation (if you have aged the beer an extended amount of time), add just a small pinch of yeast into each bottle.
13. Store upright at room temperature (~70F) for 14-21 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to change for months.