



Campagne D'automne

Oud Bruin/Flanders Brown Ale



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

As Summer comes to an end, our thoughts change to cooler temperatures, changing leaves, and different beer styles. The Oud Bruin, or Flanders Brown Ale, is a sour brown ale that is known for its oakey, malty, and sour qualities. The Campagne D'automne is full of those flavors and adds sweet cherry puree to create a unique puckering experience. À votre santé!

Calculated Appx. O.G.: 1.053 F.G.: 1.011 ABV: 5.6% IBU:12 SRM: 21

Kit Ingredients

- Specialty Steeping Grains:
 - 1 lb Aromatic malt
 - ½ lb Special B malt
 - 2 oz Pale Chocolate malt
- 3.3 lbs Dark malt extract
- 3 lbs Pilsen malt extract
- 1 lb Pilsen dry malt extract
- 1 oz Bramling Cross hops (At 30 min)
- 3 lbs Sweet Cherry Puree
- 1 cup corn sugar (for bottling)
- 1 oz French Oak Chips
- Muslin sacks for grains/oak
- 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. If you are using liquid yeast, about three to six hours before you are going to brew, remove the liquid yeast from the refrigerator. If it is a Wyeast pack, break the nutrient pack inside the yeast package according to the directions on the package. Leave the yeast out at room temperature until it is time to pitch your yeast into your beer.
1. Fill your kettle with 8 quarts of cold water, pour the crushed **steeping grain** into the large muslin grain sack, tie the sack closed, and place it into your kettle (**Note:** If your brew system allows you to boil more than 8 quarts, feel free to boil more liquid. This will allow you to get a bit better utilization from your hops and reduce caramelization). Turn on heat and bring mixture to 160F and then turn off heat. Steep the grains for 25 minutes. Do **not boil** grains.
2. While your grains are steeping, heat 4 quarts of water to 170F in a separate pot. After the 25 minute steep, remove the grains from the mixture and rinse (sparge) them with the 4 quarts of hot water, collecting the runnings in your boil kettle. Then turn on the heat and bring the mixture to a boil. You will be boiling the mixture, called wort, for a



total of 30 minutes. However, keep reading, because you'll be adding hops during that time.

3. When you achieve a boil, turn off the heat and empty the **Dark malt extract, Pilsen malt extract and Dark dry malt extract** into the hot water. (Extract may pour more easily if you open the top of the container and place it in a saucepan of hot, not boiling, water for ten minutes prior to pouring. Do not apply direct heat to the jar). Stir extract into wort well.
4. Turn the heat back on and bring the wort to a boil. 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 30 minute boil timer now. Add **1 oz of Bramling Cross** hop pellets and boil the wort for 30 minutes. This hop addition will impart the bitterness to your beer.
5. After these 30 minutes, you are done boiling your beer, so it's time to turn off the heat and start to chill the wort.
6. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
7. Fill the sanitized fermentor with 2.5 gallons of cold water (use less if you boiled more water than the recipe calls for). Cool your hot wort down to around 120-130°F by placing your pot carefully into a sink of ice water for 15-30 minutes or by using a wort chiller. Carefully pour the hot wort into the cold water in the fermentor. If necessary, top up to 5 gallons with cold water.
8. Take a temperature reading of the wort. If the wort mixture in the fermentor is below 90°F (not warm to the touch), add your beer **yeast**. Instructions are on the yeast package. **DO NOT AERATE YOUR WORT.**
9. Seal your fermentor. Attach the fermentation lock half filled with water. **Ferment at 80°-85°F** for around 6-8 weeks. Note that it can take up to 24 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 24 hours, call us at 608-257-0099.
10. **After 14 days**, add **3 lbs Sweet Cherry Puree** and reseal your fermentor.
11. **After 4-6 weeks**, it's time to add your **oak chips**. Put them in the **small muslin sack** and add them to your fermentor.
12. After 6-8 weeks, it's time to bottle. 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.
 - a. **Bottling, Single-Stage Fermentor**: Siphon beer into sanitized bottles. Pour just under 1 tsp. corn sugar in each bottle. Cap and turn bottles upside down several times to mix in sugar.
 - b. **Bottling, 2-Stage Fermentor**: Rack the beer carefully off the sediment into a sterilized fermentor or bottling bucket from the carboy. Bring $\frac{3}{4}$ pint of water to a boil. Turn off heat. Dissolve 1 cup of corn sugar in this hot water and stir gently into the beer. Bottle and cap.
 - c. **Kegging**: Siphon the beer into your sanitized keg, purge the oxygen from the head-space, hook up to your CO₂, wait, and enjoy!
13. Store upright at room temperature (~70F) for 14 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 improve for several weeks.