

**NB THIS INSTRUCTION SHEET MUST BE USED IN CONJUNCTION WITH THE GENERAL BREW INSTRUCTIONS BOOKLET – YOU CANNOT WORK ONLY WITH THIS SHEET!**

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## Your beer this time is: **Chestnut Brown Ale** 5%

A delicious American Brown Ale, with a nutty twist. A blend of Roasted Barley, Pale, Crystal and Biscuit malts give a full body and fuller flavour. The addition of Sweet Chestnuts adds a sweet, rich... well, umm... nuttiness... and an unexpected, but wonderful, thick almost viscous mouth-feel. East Kent Golding hops balance this beer's richness and sweetness perfectly. This is a beer to go nuts over!

*"Health nuts are going to feel stupid someday, lying in hospitals dying of nothing." - Redd Foxx*

Fermentation duties are taken care of by Safale S-04 which accentuates the sweet nutty flavours.

**NB You will need to obtain 100-200 grams of raw or cooked Sweet Chestnuts to add to the ingredient pack when making this recipe. These are not supplied with the kit. They are available on line and from many supermarkets. Other nuts can be used but will kill off the beer's head due to their high fat content... and they won't contribute Sweet Chestnut's very special flavour .**

### 1 Preparation

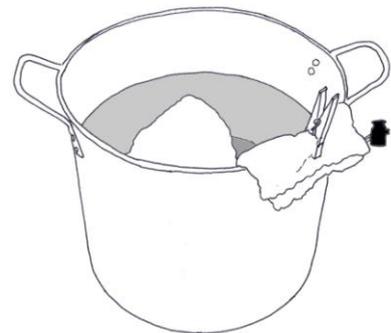
- Divide the hop pellets into two halves, then further sub-divide one of your halves into two quarters.
- Obtain between 100 and 200 grams of Sweet Chestnuts. If they are uncooked you will need to cook them either by boiling or roasting – query Google for advice on how to do this. If necessary peel the Chestnuts. Then chop the chestnuts finely or mash them.

### 2 Mash Temperature

- The 9.5L of water should be brought to a **strike** temperature of 72°C, and should fall to a **mash** temperature of 67.5°C after a couple of minutes

### 3 Boil Schedule

- After you have achieved a good boil add half of your hop pellets and all of your Sweet Chestnuts in to the bottom of the brew-bag.
- Fold the top of the brew-bag into quarters, gently lower the other end (containing the hops and Chestnuts) into the wort and secure the top of the bag to the rim of the brewing vessel using the wooden peg (see picture).
- Set your timer for 40 mins.  
*NB It is a good idea to poke the brew-bag down into the wort, using a clean utensil, periodically during the boil to improve hop utilisation.*
- After this 40 mins has elapsed carefully open the top of the brew-bag and pour your first quarter of hops into it such that they come into contact with the boiling wort.
- Set your timer for 10 mins.
- After this 10 mins has elapsed add your second quarter of hops to the brew-bag. At this point you



also need to crumble half a teaspoon of the Irish Moss into the wort.

- Set your timer for 10 mins
- After this 10 mins has elapsed turn off the heat (and, if using an electric cooker, carefully slide the brewing-vessel off the hot hob).
- Set your timer for 20 mins. Leave the brewing-vessel uncovered for this period.
- After this time has elapsed cover the brewing-vessel with its lid.
- Leave the brewing-vessel for a further 20 mins to cool.
- Clean and rinse the rubber gloves and wear them to remove the brew bag from the wort, gently squeezing it so that the liquid it contains falls back into the brewing vessel – discard the used hops and Chestnuts.
- Immediately replace the lid on the brewing-vessel.
- Empty, clean and rinse the brew-bag and invert it over the brewing-vessel, tying the draw-string tight beneath the brewing-vessel's lip (ensure this doesn't create a fire hazard).
- Leave the brewing-vessel on the cooker until you are confident it is safe to move (at least 3 hours).
- Be very careful, it will still contain a large volume of thick scalding liquid!

#### **4 Extra Steps**

- There are no extra steps to be taken for this beer.

#### **5 Adding the yeast**

Evenly sprinkle two thirds of the packet of S-04 yeast across the surface of the wort. Reserve the remainder of the yeast in the fridge in case of stuck fermentation.

#### **6 Fermentation**

- Site the fermenting-bucket in a place where the temperature is as close as possible to a steady 18-20°C. If your house is colder than this, or if temperature fluctuates wildly, use the wool blankets and to insulate the fermenting-bucket.

#### **7 Enjoy Your Beer**

- My preference is to serve *Chestnut Brown Ale* at around 8-12°C.