

Batch Size: 5 Gallons

Mild Nut Brown Ale



General Info:

OG: 1.051
FG: 1.013
SRM: 25
IBU: 15
ABV: 5.0%
Mash Temp: 155°
Mash Time: 60 mins
Boil Time: 60 mins
Primary Ferm Temp: 63-74°
See specific yeast recommendation

KIT RECIPE:

- 8 lbs. Maris Otter
- 4 oz Chocolate Malt
 - 4 oz Special B
 - 4 oz Biscuit
 - 4 oz Special Roast

Hop Additions:

- 60 min 1 oz Willamette
- 10 min 0.5 oz Fuggle
- 10 min 1/2 Whirlfloc tab

Recommended Yeast

- Imperial A31 Tartan
- Wyeast 1098 British
- Safale S-04 Dry Ale

Brew Day:

Follow yeast instructions. Some yeast are pitched cold others need time at room temperature. Do not expose yeast to temps higher than 80°.

1. Mash:

Single Infusion

Sacch' Rest: 155° F for 60 minutes

Mashout: 170° F for 10 minutes (optional)

2. The Boil:

- 60 min 1 oz Willamette
- 10 min 0.5 oz Fuggle
- 10 min 1/2 Whirlfloc tab