



# Big Furry Dribblechin Brown Ale (All Grain)



Okay, so you're a bulky, backwoods bovine with big, slobbery choppers and an unquenchable thirst for something more malty, chocolatey and roasty than that bubbling mountain spring water. Well, my beefy, furry friend, you're in luck. Just sink that dribbly mug into a bucket of this nutty brown ale, with its hints of caramel and mocha, and you'll never want to leave those backwoods. But just remember - for a moose, a half-barrel is a single serving for this session beer!

### Just the Facts, Ma'am:

BJCP Style: 10C. American Brown Ale  
Original Specific Gravity: 1.050 - 1.054  
Final Specific Gravity: 1.009 - 1.013  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 5.4%  
Color: 18 SRM (Bubbly, brown and blathering!)  
International Bittering Units: 23  
Time to Awesome Drinkability: 6 Weeks!

### Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )  
Bottling / Kegging Date ( / / )  
Date I Drank Last Beer (This Stinks!) ( / / )

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

### Ingredients:

#### Grains & Wort Additives:

8.2 lbs British 2-Row Malt  
6 oz 90L Crystal Malt  
4 oz Chocolate Malt  
2 oz Pale Chocolate Malt

#### Hops & Hop Addition Schedule:

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1 oz Crystal Hops (Bittering, 60 Minutes)  
½ oz Liberty Hops (Bittering, 30 Minutes)  
½ oz Willamette Hops (Bittering, 30 Minutes)  
¼ oz Liberty Hops (Flavor, 10 Minutes)  
¼ oz Willamette Hops (Flavor, 10 Minutes)  
¼ oz Liberty Hops (Aroma, 1 Minute)  
¼ oz Willamette Hops (Aroma, 1 Minute)

#### Yeast:

Liquid Yeast: Wyeast 1098 British Ale Yeast  
Or  
Dry Yeast: Safale S-04 Yeast or Windsor Ale Yeast

#### Brewing Supplies & Flavors:

5 oz Priming Sugar

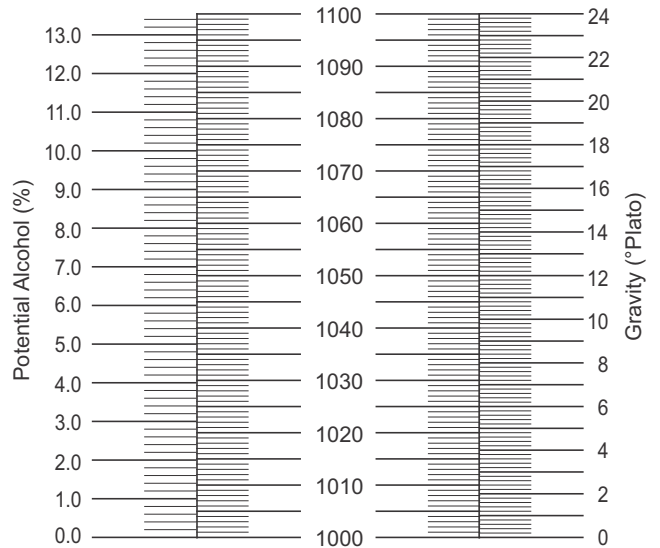
#### Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

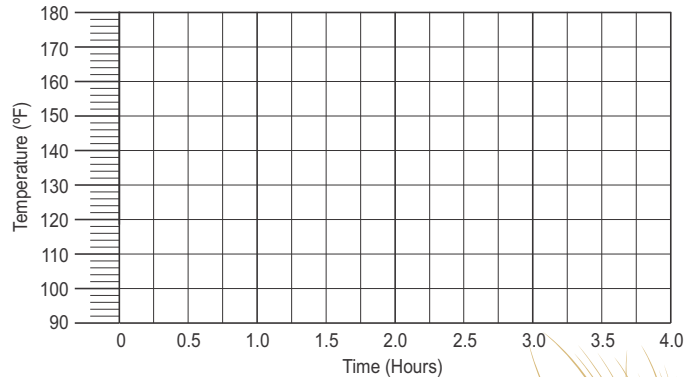
### Mash Schedule:

Saccharification Rest: 152°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes

### OG



### Mash Temperature and Time



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