



Nut Case Brown Ale (All Grain)

No, that nervous twitch in your eye is not your imagination.... You've taken a nip of Nut Case Brown Ale, and something went **PING** in your head, and now you're grooving and blathering on your way to the funny farm. Big surprise? Not really, because your taste buds are linked directly to your brain, and when your tongue was just sitting there, minding its own business, it was accosted like an innocent bystander with the taste sensation of bright, sweet malt and a biscuity, caramelly nuttiness followed by a subtle kiss of toffee and the spicy fresh nose of hops. Indeed, your fortifications were defenseless against this flavor onslaught, and now you've gone nutty, but what better a way to get dragged off to the loony bin by those men in white coats than to be clutching a pint of this amazing brown ale? Its nutty goodness will lubricate your lunacy and keep you stout on those long nights to howl at the moon!

Just the Facts, Ma'am:

BJCP Style: 11C. Northern English Brown Ale
Original Specific Gravity: 1.043 - 1.047
Final Specific Gravity: 1.008 - 1.012
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 4.6%
Color: 20 SRM (Bubbly, brown and blathering!)
International Bittering Units: 23
Time to Awesome Drinkability: 4 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:

7.0 lbs British 2-Row Malt
10 oz Victory Malt
4 oz Chocolate Malt
2 oz 120L Crystal Malt

Hops & Hop Addition Schedule:

1 oz Bramling Cross Hops (Bittering, 60 Minutes)
½ oz Fuggle Hops (Flavor, 10 Minutes)
½ oz Fuggle Hops (Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 1098 British Ale Yeast or
Wyeast 1335 British Ale II Yeast

Or

Dry Yeast: Cellar Science English Dried Ale Yeast or Safale S-04 Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

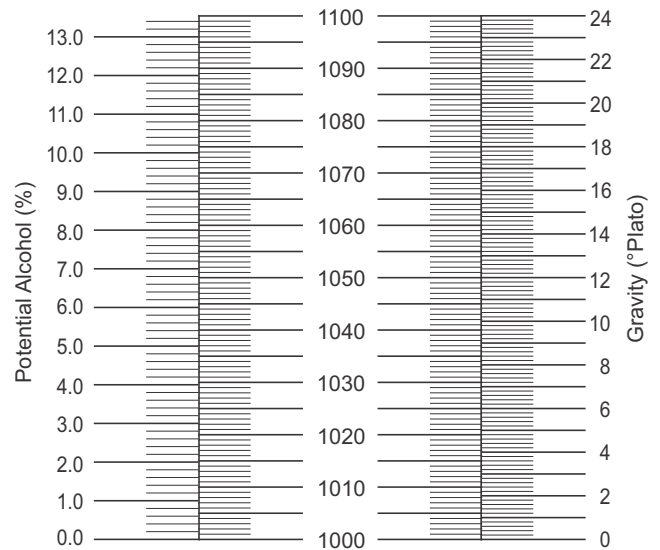
Liquid Yeast Activation Before Brewing:

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.

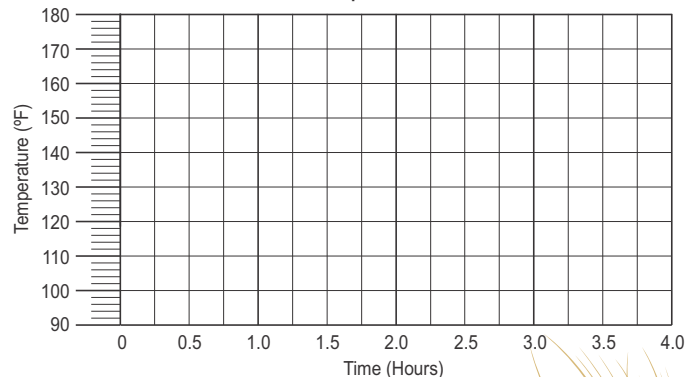
Mash Schedule:

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

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Mash Temperature and Time



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