



# Nuttin' Honey Hazelnut Brown Ale (All Grain)



A slightly sweet English brown with light caramel and toffee notes from the Caramunich and crystal malts. With a wonderfully pleasing nutty, malty aroma from the toasted malted barley, the brew is finally complemented by the rich undertones of hazelnut.

### Just the Facts, Ma'am:

BJCP Style: 11C. American Brown Ale (Also 21A. Spice, Herb, or Vegetable Beer)  
Original Specific Gravity: 1.047 - 1.051  
Final Specific Gravity: 1.010 - 1.014  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it only helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 4.9%  
Color: 17 SRM (Stop That Giggling. It's Brown, Okay?)  
International Bittering Units: 21  
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:

7.4 lbs American 2-Row Malt  
8 oz Caramunich Malt  
8 oz 60L Crystal Malt  
4 oz Chocolate Malt  
12 oz Honey Malt

#### Hops & Hop Addition Schedule:

1 oz Bramling Cross Hops (Bittering, 60 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 1098 British Ale Yeast

Or

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

#### Brewing Supplies & Flavors:

1 Bottle Hazelnut Extract (At Bottling Time)  
5 oz Priming Sugar

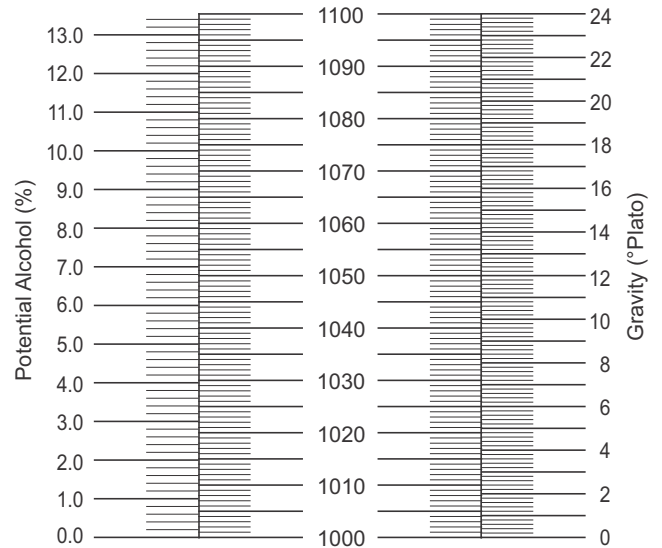
#### Liquid Yeast Activation Before Brewing:

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.

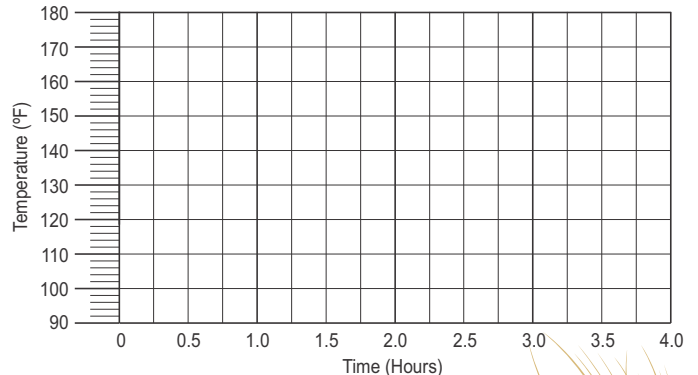
### Mash Schedule:

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

### OG



### Mash Temperature and Time



# Boomchugalug.com

