



Tom Noddy Biscuit Brown Ale (All Grain)

Before embarking on any adventures through the wilderness in the search for glory, be sure to pack a satchel (or three) of this thirst-quenching brown ale. Not being content with offering the ample pleasures of sweet caramel maltiness with nuts and toffee, this fine session brown, at a quest-worthy 5% ABV, also serves up a delicious helping of biscuits. Biscuits, you say? Indeed-flavors perfect for imbibing around a fire and later hurling insults at magical, woodland creatures. So the next time you're off trekking with a band of rogues, be sure to pack plenty of Tom Noddy Biscuit Brown Ale, because this out-of-the-ordinary ale will help you slip through any sticky situations.

Just the Facts, Ma'am:

BJCP Style: 11C. Northern English Brown Ale
Original Specific Gravity: 1.045 - 1.049
Final Specific Gravity: 1.009 - 1.013
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: 4.7%
Color: 16 SRM (Burnished Brown - Perfect For Battling Woodland Creatures!)
International Bittering Units: 19
Time to Awesome Drinkability: 4 Weeks!

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:

6.2 lbs British 2-Row Malt
0.8 lbs Light Wheat Malt
9 oz Caramel Wheat Malt
5 oz Biscuit Malt
4 oz Chocolate Malt

Hops & Hop Addition Schedule:

1 oz Liberty Hops (Bittering, 60 Minutes)
½ oz Willamette Hops (Bittering & Flavor, 20 Minutes)
½ oz Willamette Hops (Flavor, 15 Minutes)

Yeast:

Liquid Yeast: Wyeast 1187 Ringwood Ale Yeast or Wyeast 1028 London Ale Yeast
Or
Dry Yeast: Safale S-33 Yeast or Cellar Science English Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

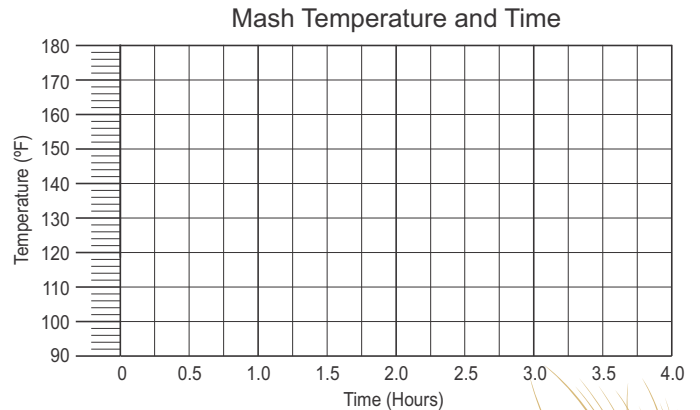
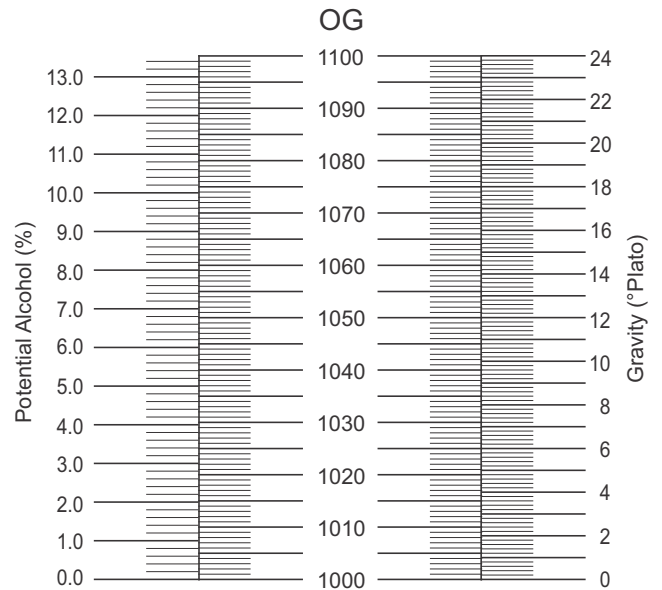
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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

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!) (/ /)



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