



What-a-Sap Maple Brown Ale (All Grain)



We're not going to say you're a nitwit, but given the choice between that fizzy yellow sissy beer in front of you and this bronze bombshell of a brown ale, well—we'd like to think you'd make the right choice. I mean, only a blockhead would pass over this luscious, malty, magical brew that pampers the taste buds with rich caramel, toffee and mocha-like toastiness, only to be buoyed with the wholesome taste of maple. Indeed, only a bona fide bonehead would opt for that namby-pamby pantywaist beer. So do some soul-searching and don't be a sap. That's right, grab yourself another pint of this brunette beauty, and you'll look better in everyone's eyes!

Just the Facts, Ma'am:

BJCP Style: 11C. Northern English Brown Ale
 Original Specific Gravity: 1.064 - 1.068
 Final Specific Gravity: 1.006 - 1.010
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: No
 Liquid Yeast Starter Recommendation: No, but it helps!
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 7.7%
 Color: 27 SRM (Delectable Maple Brown!)
 International Bittering Units: 20
 Time to Awesome Drinkability: 6 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:

3.7 lbs American 2-Row Malt
 2.2 lbs Light Munich Malt
 4.5 lbs Maple Syrup (Approximately 53 Fluid Ounces)

Note: Maple Syrup Not Included With Recipe

8 oz Maltodextrin (Add with Maple Syrup in last 5 minutes of the boil)
 8 oz 90L Crystal Malt
 4 oz Chocolate Malt

Hops & Hop Addition Schedule:

1 oz Perle Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1098 British Ale Yeast or
 Wyeast 1187 Ringwood Ale Yeast
 Or
 Dry Yeast: Safale S-04 Ale Yeast or Nottingham 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.

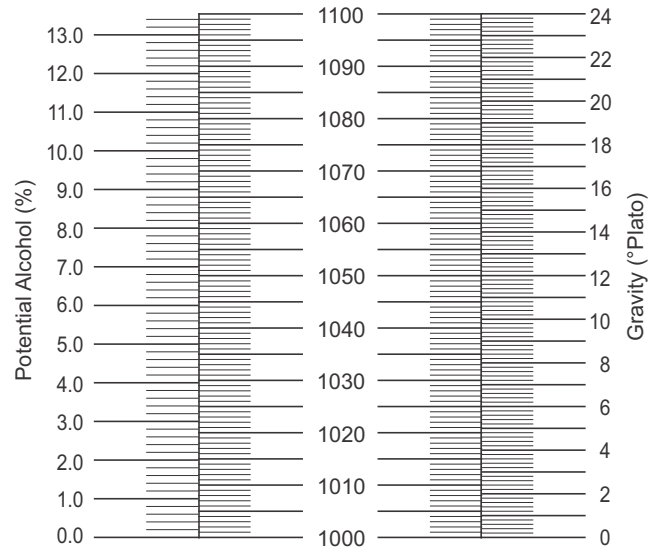
Mash Schedule:

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

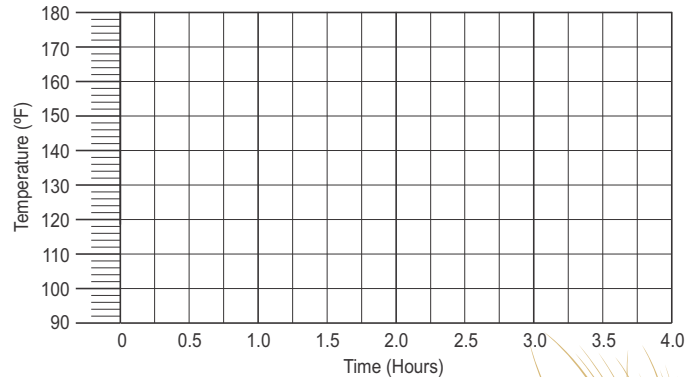
Brew Statistics:

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

OG



Mash Temperature and Time



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