



# Whizzing Fizzbies English Toffee Brown Ale



Who would've thought that your one little innocent sip would lead to that whizzing and popping of the fireworks going off in your head? Because you believed that as you raised that pint to your lips, with its mahogany beauty and auburn highlights, you would be indulging in a luscious brown ale unraveling upon your tongue a velvety maltiness highlighted with caramel-nuttiness and biscuity-mocha delight. But you never expected the unexpected - this sudden barrage of delectably smooth English toffee unraveling upon your senses! Well, don't hold back. Go ahead and celebrate with this amazing brown wonder, because your taste buds have just been overwhelmed with that magical sensation known as the Whizzing Fizzbies!

## Just the Facts, Ma'am:

BJCP Style: 11C. English Northern Brown Ale  
Original Specific Gravity: 1.052 - 1.056  
Final Specific Gravity: 1.012 - 1.016  
Alcohol by Volume: 5.2%  
Color: 17 SRM (A Mahogany, Auburn Wonder!)  
International Bittering Units: 22  
Batch Size: 5 Gallons  
Time to Awesome Drinkability: 5 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:

5.5 lbs British 2-Row Malt (Crushed)  
2.8 lbs Munich Malt (Crushed)  
5 oz 60L Crystal Malt (Crushed)  
3 oz 150L Crystal Malt (Crushed)  
6 oz Biscuit Malt (Crushed)  
3 oz Chocolate Malt (Crushed)  
2 oz Coffee Malt (Crushed)

### Hops & Hop Addition Schedule:

1 oz Northern Brewer Hops (Bittering, 60 Minutes)

### Yeast:

Liquid Yeast: Wyeast 1275 Thames Valley Ale Yeast or Wyeast 1469 West Yorkshire Ale Yeast

Or

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

### Brewing Supplies & Flavors:

2 oz Natural English Toffee Flavor (Add 1 Day Before Bottling)  
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.

### Toffee Flavor Addition

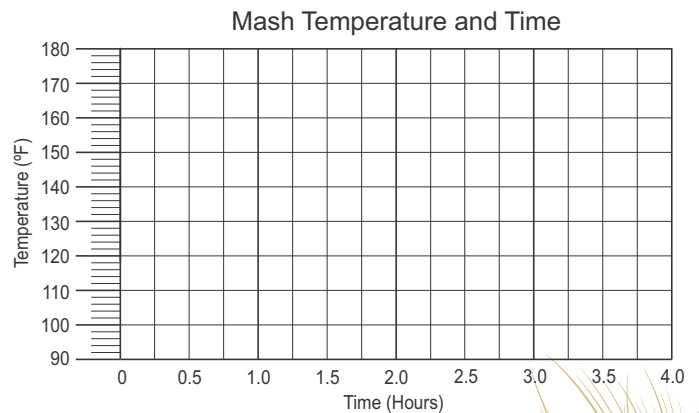
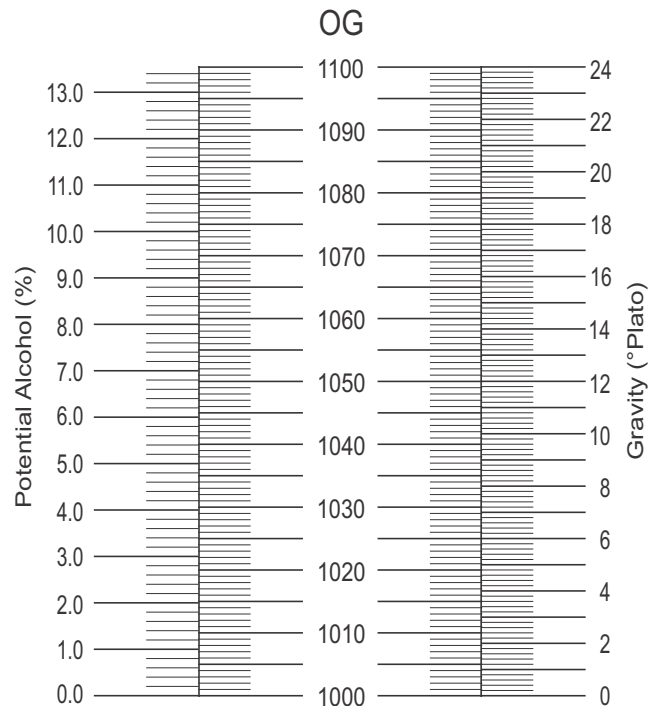
On the day before bottling or kegging the beer, add the 2 oz bottle of toffee extract to the fermenter. No need to stir - the flavor will disperse to impart its wonderful flavor.

### 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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