



Mac's Brown Ale

\$31.00 All-Grain for Advanced Brewers \$31.00

Ingredients:

- 10 lbs American 2 Row
- 1 lb Caramel/Crystal 60
 - .5 lbs Victory Malt
 - .5 lbs CaraFOAM Malt
 - .5 lbs White Wheat
 - 4 oz Chocolate Malt
 - 4 oz Roasted Barley

Hops:

- 1 oz Columbus at 60 minutes
- Add Irish Moss or Whirlfloc (Not Included) at 15 minutes left in boil
- 1 oz Columbus at Flame Out
- 2 oz Simcoe at Flame Out

Yeast: Ale

- WLP090 San Diego Super (Not Included)
- Wyeast 1335 British Ale (Not Included)
- WLP001 California Ale (Not Included)

Style- 10C – American Brown Ale

This chocolaty American Brown is a rich and malty beer with a solid and distinct hop backbone to complement the smooth, slightly roasted malt character.

Estimated ABV – 6.8%

Estimated OG – 1.062

Estimated FG – 1.010

Directions: Add 4.25 gallons of water and mash at 152°F for 60 minutes. While mashing, add 4.75 gallons of water to your hot liquor tank and bring to 185 degrees fahrenheit. Mash out after one hour at 170°F , and wash grain using either a batch or fly sparge, however your system is set up. You should end with around 7 gallons of wort in your kettle. Boil for 60 minutes, following listed hop additions, and if using an immersion chiller, don't forget to put it in your boil with 15 minutes left for sterilization, right after you add your chosen clarifier. You should transfer 5.5 gallons of cooled wort into your fermentor to account for fermentation losses, so don't forget to calculate your system losses and boil off volume into the given volumes. Ferment for 14 days, dry hopping from day 10 to day 15 in primary if the recipe calls for it, and crash chill. Add 4 oz of Dextrose and bottle, or rack to your keg, force carbonate and enjoy!