



## Mac's Brown Ale

\$43.00 Extract for Beginner and Advanced Brewers \$43.00

### Ingredients:

- 6 lbs Pilsner LME
- 3 lb Wheat DME
- .5 lbs Caramel/Crystal 30 L
- .5 lbs Caramel/Crystal 60 L
- .5 lbs Carafoam
- 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 1056 American Ale (Not Included)
- WLP007 Dry English Ale (Not Included)

### Style- 19C – 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 – 7.9%

Estimated OG – 1.070

Estimated FG – 1.008

Directions: Add steeping grains to your water and allow to steep as the water comes to a boil. At 168° F, remove steeping grains and allow water to come to a boil. Turn off the flame and remove steeping grains. Stir in all Dry and Liquid Malt Extract and ensure all is dissolved. Turn your flame back on. When it starts to boil again, begin your timer for a 60 minute boil. From there, follow directions for hop and clarifier additions. Cool your wort down to 70 - 80 degrees, transfer to your fermenter, and pitch yeast. Cover with airlock and allow 14 days at 65-70 degrees for fermentation to complete. Crash chill for 24-48 hours at 40 degrees, then transfer to keg. If bottling, transfer to bottling bucket and add ¼ pound of Dextrose sugar and allow to sit for 1 week at room temperature, then 1 week in the fridge before enjoying.