

# NUT BROWN ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Styled after southern English brown ales, our Nut Brown kit is a great all-around beer: it's easy to brew (its dark color and rich flavor make it forgiving of mistakes), it's mild enough for light beer drinkers, but characterful enough for more experienced brewers and beer lovers. The finished product exhibits a deep copper color, fruity/caramelly flavor and aroma with toasty, chocolatey notes; and it tastes great after just a few weeks.

## O.G: 1.044 READY: 4 WEEKS

Suggested fermentation schedule:

- 1 week primary; 1 week secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 7.5 lbs English Maris Otter
- 0.25 lbs. English Chocolate Malt
- 0.25 lbs. Briess Caramel 120
- 0.25 lbs. Belgian Biscuit
- 0.25 lbs. Briess Special Roast

## BOIL ADDITIONS

- 1 oz. US Fuggle (60 min)

## YEAST

- **DRY YEAST (DEFAULT):**  
Fermentis Safale S-04  
Optimum temperature: 64-75°F.
- **LIQUID YEAST OPTION:**  
Wyeast 1098 British Ale.  
Optimum temperature: 64-75°F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz. US Fuggle (60 min)

## YEAST

**DRY YEAST (DEFAULT):** Fermentis Safale S-04. Optimum temperature: 64–75°F

**LIQUID YEAST OPTION:** Wyeast 1098 British Ale. Optimum temperature: 64–75° F.