

CRISP BROWN ALE

Toasted, nutty and full | ABV 4.7% | IBU 26 | OG 1044 SG


This Brown Ale is a caramel forward, malt driven dark ale without the roasted character of a porter. Crystal, Brown and Chocolate Malts give a lovely blend of toffee, nutty and biscuit flavours with a dark-reddish brown colour.

BASICS

BATCH SIZE (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1044 SG
FINAL GRAVITY:	1008 SG
IBUs:	26
COLOUR (EBC/SRM):	28 / 14
BREWHOUSE EFFICIENCY:	85%

INGREDIENTS

 MALTS	(kg)	%
MARIS OTTER®	240	85
CRYSTAL 150	9	3
BROWN	19	6
CHOCOLATE	6	2
WHEAT	11	4
TOTAL	285	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
FIRST GOLD	908	30	7	Start of boil
PILGRIM	605	30	10.5	Middle
GOLDINGS	706	20	6	Flame out
PHOENIX	404	20	10.5	Flame out

METHODS / TIMINGS



TEMPERATURES

MASH TEMP:	65°C / 149°F
COLLECTION TEMP:	18°C / 64°F
FERMENTATION TEMP:	23°C / 73°F



MASH LIQUOR VOL (LITRES): 770



LIQUOR / MASH RATIO: 2.7 : 1



TIMINGS

MASH: 60 mins **BOIL:** 60 mins



YEAST

WINDSOR ALE



Mike's Top Tip

"The Maris Otter® in this recipe will give a pleasant biscuit/malt backbone to this great beer style."