

# HOMEBREW - 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

<b>BATCH SIZE FERMENTER:</b>	25 l
<b>BATCH SIZE BOIL:</b>	27.75 l
<b>ORIGINAL GRAVITY:</b>	1044 SG
<b>FINAL GRAVITY:</b>	1008 SG
<b>IBUs:</b>	26
<b>COLOUR (EBC/SRM):</b>	28 / 14
<b>BREWHOUSE EFFICIENCY:</b>	80%

## INGREDIENTS

 MALTS	(kg)	%
MARIS OTTER®	3.908	85
CRYSTAL 240	0.154	3
BROWN	0.305	6
CHOCOLATE	0.102	2
WHEAT MALT	0.179	4
<b>TOTAL</b>	<b>4.649</b>	

 HOPS	(g)	Alpha Acid %	Contribution%	Add
FIRST GOLD	13.9	7	30	Start of Boil
PILGRIM	9.3	10.5	30	Middle
GOLDINGS	10.8	6	20	Flame Out
PHOENIX	6.2	10.5	20	Flame Out

## METHODS / TIMINGS



### TEMPERATURES

<b>MASH TEMP:</b>	65°C / 149°F
<b>FERMENTATION TEMP:</b>	23°C / 73°F
<b>TARGET ATTENUATION:</b>	83.9%



**MASH LIQUOR VOL (LITRES):** 12.6



**LIQUOR / MASH RATIO:** 2.7 : 1



### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins **STAND:** 30 mins



### Mike's Top Tip

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



### YEAST

**WINDSOR ALE**