



BEERTOWN BROWN

RECIPE STATS

Est. SG: 1.047-1.052

Est. FG: 1.010-1.015

IBU: 30

SRM: 26

ABV: 4.5%

INGREDIENTS

7 lbs Maris Otter

8 oz Amber Malt

8 oz Pale Chocolate Malt

8 oz Special B Malt

8 oz Cara 45-55L Malt

4 oz Chocolate Malt

2 oz East Kent Golding

1 oz Fuggle Hops

1 oz Willamette Hops

S-04 English Ale Yeast

MASH SCHEDULE

Heat 11.5 quarts of water to 170°F. Pour grain into water, stirring to avoid clumps. Mash for 75 minutes at 154°F. Fly sparge with 5 gallons of 168°F water, or finish the mash as you wish.

BREWING SCHEDULE

Top off brew pot to reach 6 gallons. Bring wort a low rolling boil. Boil your wort for at least 60 minutes, being careful to avoid boil-overs. Follow the hop schedule as indicated below.

HOP ADDITIONS

1 oz EKG @ 60 minutes

1 oz Fuggle Hops @ 30 minutes

1 oz EKG @ 10 minutes

1 oz Willamette @ flameout

FERMENTATION GUIDELINES

Chill wort to 67°F. Pour cooled wort into fermenter and top up to 5 gallons with filtered water. Pitch yeast. Ferment at 67°F for 1 week. Reduce temperature to 65°F and allow the beer to ferment until you get a consistent FG reading.