

English Brown Ale (AG)

A wide-ranging category with different interpretations possible, ranging from lighter-colored to hoppy to deeper, darker, and caramel-focused; however, none of the versions have strongly roasted flavors. More malty balance than British Bitters, with more malt flavors from darker grains. Stronger than a Dark Mild. Less roast than an English Porter. Stronger and much less sweet than London Brown Ale.

Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

RECIPE STATS

Est. SG: 1.047

Est. FG: 1.011

IBU: 28

SRM: 15

ABV: 4.7%

INGREDIENTS

7 lbs Maris Otter Malt
1 lb Fawcett Crystal 45 Malt
0.5 lb Brown Malt
0.5 lb Torrified Wheat Malt
0.25 lb Pale Chocolate Malt

2 oz East Kent Goldings Hops

Wyeast London Ale III (1318) or Safale English Ale (S-04) yeast

BREWDAY NOTES

BREW

Dough in with 20 qt of 161°F water to achieve a mash temperature of 152°F. Mash for 60 minutes. Batch sparge to achieve you pre-boil volume

HOP ADDITIONS

1.5 oz East Kent Goldings @45 min

0.5 oz East Kent Goldings @5 min

FERMENTATION

Ferment at 65-68°F