



## **CAMEL SPIT**

**Style: American Brown Ale – Similar to Moose Drool**

Brown in color with a creamy beige head. Just the right blend of malt and hops gives this beer a creamy medium-bodied taste.

Batch Size: 5 Gal  
OG: 1.056-1.057  
FG: 1.014-1.015  
IBU: 21  
SRM: 48  
ABV: 5.3%

Recipe CK00003

### **GRAINS**

1 lb. Caramel 60L  
4 oz. Chocolate Malt  
1.5 oz. Black Malt

### **EXTRACTS/ADJUNCTS**

8 lb. Light LME  
4 oz. Maltodextrin  
  
1 Whirlfloc Tablet (15 min.)

### **HOPS/SPICES**

1 oz. Kent Golding (60 min.)  
  
1/4 oz. Liberty (15 min.)  
  
1/4 oz. Willamette (5 min.)  
  
1/4 oz. Liberty (1 min.)

**YEAST: 1<sup>st</sup> choice** – WLP007 Dry English Ale Yeast

**2<sup>nd</sup> choice** – WLP002 English Ale Yeast

## **Brewing Instructions**

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.