



CHOPPED NUTS

Style: American Brown Ale

Batch Size: 5 Gal
OG: 1.056-1.060
FG: 1.014-1.018
IBU: 37
SRM: 21
ABV: 5.5%

Recipe CK00081

GRAINS

12 oz. Caramel 60L
8 oz. Brown Malt
8 oz. Munich Malt
4 oz. Victory Malt
4 oz. Caramel 150L
4 oz. Chocolate Malt

EXTRACTS/ADJUNCTS

6.5 lb. Plain Light LME

1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

0.75 oz. Columbus (60 min.)

0.25 oz. Mt. Hood (30 min.)

0.25 oz. Mt. Hood (0 min.)

YEAST: 1st choice –WLP051 California V Ale Yeast **2nd choice** – WLP060 American Ale Yeast Blend

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.