



OLD ENGLISH BROWN ALE

Style: Northern English Brown Ale – Similar to Newcastle Brown Ale

Warm brown in color with an off-white head. Nutty and sweet in flavor with a hint of fruit and a dry aftertaste.

Batch Size: 5 Gal
OG: 1.050-1.051
FG: 1.012-1.013
IBU: 26
SRM: 23
ABV: 4.7%

Recipe CK00022

GRAINS

2 oz. Caramel 60L
2oz. Chocolate Malt
1oz. Black Malt

EXTRACTS/ADJUNCTS

7 lb. Light LME

1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

4/5 oz. Willamette (60 min.)

1/2 oz. Kent Golding (15 min.)

YEAST: 1st choice – WLP007 Dry English Ale Yeast **2nd choice** – US-04 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.