

American Brown Ale

(All Grain)

American Brown Ale is hoppier and more robust than its English predecessor with a cleaner finish. The darker kilned malts give this medium-bodied ale a ruddy brown hue, sweet maltiness, and a slightly nutty finish.

Ingredients

12.5 lb. Briess 2-Row*
.5 lb. Briess Crystal Malt* 120° L
.5 lb. Briess Carapils 1.5°L*
.25 lb. Briess Chocolate*

Statistics

Original Gravity 1.062
Final Gravity 1.015
Alcohol Cont 6.0%

1 oz. Amarillo Hop Pellets (Bittering) with 60 minutes left in the boil.
1 oz. Willamette Hop Pellets (Flavoring) with 15 minutes left in the boil.
1 oz. Willamette Hop Pellets (Finishing) with 2 minutes left in the boil.

Wyeast # 1056 American Ale Yeast

3 Muslin Bags
5 oz Priming Sugar (for bottling)

Procedure

A few hours before you begin to brew, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
5. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
6. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
7. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

For Store Use, Not part of instructions; Hops – 1 oz Amarillo, 2 oz Willamette

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