

Brewer's Best Bold Series™

Recipe for

AMERICAN NUT BROWN ALE

Yield: 5 gallons

Starting Gravity:	1.059 - 1.063
Final Gravity:	1.010 - 1.016
Alcohol by Volume:	6.0% - 7.0%
Hop IBUs:	22 - 25

INGREDIENTS (INCLUDED):

6.6 lbs.	Plain Amber Malt Extract
2 lbs.	Plain Amber Dry Malt Extract
4 oz.	Crushed Crystal Malt 60L
4 oz.	Crushed Chocolate
1 oz.	Crushed Black Patent
1 each	Grain Steeping Bag
1 oz.	Willamette Hops (Bittering)
1 oz.	Willamette Hops (Finishing)
1 oz.	Columbus Hops (Aroma)
5 oz.	Priming Sugar
60 each	Crown Caps
1 each	Beer Yeast

EQUIPMENT NEEDED:

Stainless Steel or Enamel Pot (at least 12 quart capacity)
6.5 Gallon Fermenter with grommated lid
Airlock
Siphon Package (5 feet of siphon tube, bottle filler, racking tube with tip, and bucket clip)
Hydrometer
Bottle Brush
Crown Caps
No-Rinse Cleanser
Liquid Crystal Strip Thermometer
Beer Bottles (approximately 53 of 12 oz. capacity, *returnable bottles only*)
Bottle Capper
Bottling Bucket with Spigot
Floating Thermometer

PROCEDURES

RECOMMENDATION: READ THESE INSTRUCTIONS FROM BEGINNING TO END BEFORE YOU BEGIN. ALL TEMPERATURES LISTED ARE FAHRENHEIT.

A. Following the cleanser package instructions, thoroughly clean and sanitize these items using No-Rinse cleanser:

- Primary fermenter
- Lid
- Airlock
- Hydrometer
- Heat-tolerant spoon
- Laboratory or floating thermometer

B. Pour two gallons of clean water into a 4 gallon or larger pot. If included in your recipe, pour crushed grains into the cloth bag and tie the end into a knot to close it. If crushed grains are not included, go to Step C. Place the grain-filled bag into the brewpot water and heat to approximately 160° - 170° and steep 20 minutes. **DO NOT BOIL THE GRAINS.** Carefully remove the grain bag and allow it to drain into the brewpot without squeezing. Discard the grain-filled bag.

C. Heat the brewpot water to boiling. Add malt extract syrup and/or dry malt extract. Stir constantly until it returns to a boil. If your recipe includes Maltodextrin or Rice Syrup Solids, add at this time. Add bittering hops. **Be careful not to let the pot boil over.** Boil for 45 minutes, stirring occasionally. Add finishing hops and continue to boil for 10 minutes. Extinguish heat, add aroma hops and let rest for 5 minutes (total 55 minute boil time and 5 minute rest).

*** Note - liquid malt extract will pour easier if you first place the tin in a pan of hot water for 10-15 minutes.