



May all your fermentations be Great Fermentations!

Nutcase Brown – You might go crazy for it!

A full bodied brown ale featuring complex malty sweetness balanced by a slight hoppy bitterness. We are not responsible for psychological effects due to the tastiness of this beer!

BEER SPECS

Original Gravity:

1.044 —1.046 @ 65% efficiency

1.048—1.049 @ 70% efficiency

1.051 —1.053 @ 75% efficiency

Final Gravity: 1.009—1.012

IBU: 25-30

ABV%: 4.2% - 5.8%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a fairly fermentable wort that will still have some body and residual sugars. We suggest a mash temperature of 151° - 153°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation may be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

8 lbs. 2-Row Brewer's Malt

1.00 lb. Munich Malt

0.50 lb. Crystal 60L Malt

0.50 lb. Chocolate Malt

0.25 lb. Biscuit Malt

0.25 lb. Victory Malt

FERMENTABLES

0.4 oz. Perle hops, added at the beginning of the 60 minute boil.

0.5 oz. Cascade hops, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil.

0.5 oz. Tettnang hops, added 15 minutes from the end of the boil.

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1335 British Ale II, Wyeast #1099 Whitbread Ale, Wyeast #1098 British Ale, or Nottingham Dry Yeast

