



May all your fermentations be Great Fermentations!

Savor the Flavor – Big hoppy brown ale!

Frank Petrarca's award-winning recipe from the Great Fermentations Brown Ale Competition! The complex malt profile featuring chocolate and caramel notes is perfectly balanced by cascade hop flavor and aroma. Savor the flavor!

BEER SPECS

Original Gravity:

1.048 —1.050 @ 65% efficiency

1.051 —1.053 @ 70% efficiency

1.055 —1.057 @ 75% efficiency

Final Gravity: 1.014—1.016

IBU: 45-50

ABV%: 4.2% - 5.6%

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 slightly more fermentable wort that will lead to an easy-drinking beer. We suggest a mash temperature of 150° - 152°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation is recommended to improve clarity, reduce sedimentation and for dry-hopping. Leave dry hops in contact with the beer for 4-7 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

RECIPE DETAILS

10.0 lbs. 2-Row Brewer's Malt

0.50 lb. Chocolate Malt

0.50 lb. Crystal 60L Malt

0.50 lb. White Wheat Malt

FERMENTABLES

0.12 oz. Cascade hops, added as a first wort hop addition to the boil kettle while collecting wort

1.0 oz. Cascade hops, added at the beginning of the 60 minute boil

0.25 oz. Nugget hops, added at the beginning of the 60 minute boil

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

0.50 oz. Cascade hops, added 10 min from the end of the boil

0.75 oz. Cascade hops, added 5 min from the end of the boil

1.0 oz. Cascade hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, Wyeast #1272 American Ale II, or Safale S-05 dry yeast

