



## Sirius Brown Ale — A low-waste British style brown ale—use the steeping grains to make dog biscuits!

Sirius, also known as the Dog Star, is the perfect name for our new British-style brown ale recipe! A very well-balanced brown ale for the dog days of summer, the specialty grains can be used to make dog biscuits after they are spent, making this kit low-waste, with a minimal environmental impact! Animal lovers, beer lovers and tree huggers unite!

### BEER SPECS

#### Original Gravity:

1.051 —1.053 @ 65% efficiency

1.054 —1.056 @ 70% efficiency

1.058 —1.060 @ 75% efficiency

**Final Gravity:** 1.015—1.018

**SRM:** 19-21

**IBU:** 15-20

**ABV%:** 4.3% - 5.9%

**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 rich British-style brown ale. We suggest a mash temperature of 152° - 154°F.

#### Fermentation Schedule:

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

### RECIPE DETAILS

- 9 lbs.** Maris Otter Malt
- 0.5 lbs.** Flaked Oats
- 0.5 lbs.** Crystal 120L Malt
- 0.4 lbs.** Victory Malt
- 0.25 lbs.** Honey Malt
- 0.25 lbs.** Chocolate Malt
- 1.0 lbs.** D-90 Belgian Candi Syrup, added 10 min from the end of the boil (see "Boil Schedule" below)

### FERMENTABLES

- 0.5 oz.** Challenger hops, added at the beginning of the 60 min boil
- 0.5 oz.** Challenger 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
- 1.0 lb.** D-90 Belgian Candi Syrup, added 10 min from the end of the boil

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Imperial Organic A07 Pub, White Labs WLP002 English Ale Yeast, Wyeast 1968 London ESB, or Danstar London ESB Dry Yeast

**Brewer's Notes:** You can make dog treats with the specialty grains for this recipe! Simply put the grains other than the Maris Otter in a muslin bag and remove after the mash. We have the recipe for the dog treats available separately for free. For the dog treats, we would just like to remind you to make sure that the steeping grains do not come in contact with hops, as they are toxic to dogs. This should not be an issue with most brewing methods, as you will mash and sparge before bringing the wort to a boil and adding hops. Also, we would just like to remind you that chocolate malt does not actually contain chocolate, and is safe for our canine buddies!





# Sirius Spent Grain Dog Treats

Use your spent grains from this recipe to make dog treats! The specialty grains in this recipe (all the spent grains from the extract version, and all the grains except the Maris Otter base malt in the all-grain version.) can be used to make tasty treats for your canine pals! A great, rich British style brown ale for you, and dog treats for your canine friends, perfect for the dog days of summer!

## A FEW NOTES BEFORE STARTING

DO NOT use grains that have been in contact with hops, as hops have been shown to be toxic to dogs. This should not be an issue, as the steeping or mashing should occur before the introduction of hops.

You can store the grains in a large pot or bin after steeping or mashing until using for the dog biscuits. If you're not going to use the grains immediately, you can store them in the refrigerator for later use to ensure they don't get moldy.

## INGREDIENTS LIST

- 6 cups spent grains (The exact amount in the specialty grains)
- 6 cups flour
- 1 1/2 cups peanut butter
- 3 eggs
- 1 banana, cut into small pieces

## INSTRUCTIONS

Mix all the ingredients in a large bowl. The dough will be thick and sticky, and there will be a lot, so use a large enough bowl! A stock pot will often work well. Lightly spray one or two cookie sheets with baking spray and press the mixture into them. Score treats however you like; I usually create three rows length-wise. If your dog likes their treats fancy, you can use cookie cutters to create shapes. Make sure you score it now so they can be broken when baking is complete.

Bake in a 350°F (176°C) oven for 30 minutes or until they begin to harden. Remove the trays and finish cutting the treats where you scored them. Put the trays back in the oven, turn down to 200°F (93°C) and bake for 5 to 10 hours. The treats will be done when they are complete dry in the center. If you are unsure whether the treats are ready, break one in half. It should not be goeey inside because this will cause it to mold quickly. Store treats in a sealed bag in the refrigerator and reward your canine friends for all their hard work during brew day!

That's all there is to it! Now have a Sirius Brown Ale yourself, you've earned it!

(Dog biscuits recipe originally from the American Homebrewer's Association.)

