



May all your fermentations be Great Fermentations!

Sweet Georgia Brown – An American-style brown ale

An brown ale with a distinctive sweetness due to the unfermentable addition of lactose sugar.

BEER SPECS

Original Gravity:

1.051 —1.053 @ 65% efficiency

1.054 —1.056 @ 70% efficiency

1.058 —1.060 @ 75% efficiency

Final Gravity: 1.012—1.015

IBU: 25-30

ABV%: 4.6% - 6.3%

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*)

Brown Sugar (*1 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 that has some body. 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

9 lbs. 2-Row Brewer's Malt

1 lb. Crystal 60L Malt

0.25 lb. White Wheat Malt

0.25 lb. Chocolate Malt

FERMENTABLES

0.75 oz. Galena 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 lbs. Lactose, added 10 min from the end of the boil

1.0 cup Brown sugar, added 10 min from the end of the boil (*not included*)

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, Wyeast #1275 Thames Valley, or Safale S-05 dry yeast

