

British Brown Ale

The Numbers

Batch Size: 6 gallons

OG: 1.038

IBU: 15

Color: 23 SRM

The Malts

Maris Otter Pale Malt

Crystal 80L

British Crystal 135L

Special Roast

British Pale Chocolate 200L

Midnight Wheat

Weight

6.3 lbs (2.88 kg)

1.0 lbs (0.45 kg)

9 ozs (0.26 kg)

8 ozs (0.23 kg)

6 ozs (0.17 kg)

4 ozs (0.11 kg)

Percent

71.4

10.4

6.5

5.3

3.9

2.5

The Hops

East Kent Goldings @ 60 minutes

Weight

24 g (0.85 ozs)

IBUs

15

The Yeast

White Labs WLP002 English Ale, Wyeast 1968 London ESB, or Fermentis Safale-04 dry yeast.

The Process

Mash at 154 F (67 C)

Ferment at 67 F (19 C)

Carbonate at 1.0 to 1.5 volumes – helps provide smoother, creamier mouthfeel in such a low gravity beer.