



# Chuckanut Brown *940 S. Spruce St., Burlington WA, 98233 360-293-0424*

Northern English Brown Ale

A Northern English Brown ale, with mild chocolate/roast malts and a hint of nutty character from victory malt.

**OG=1.055, F.G.=1.012, ABV=5.7%, IBU=25**

## KIT INVENTORY

\*Store liquid yeast and hops in the refrigerator

### Grain Bill

10 lb. Crisp Malting Finest Maris Otter

.25 lb. Briess Bonlander Munich

.5 lb. Briess Victory

.5 lb. Briess Crystal 40

.25 lb. Crisp Malting Pale Chocolate

### Hops:

1 oz. East Kent Golding (60min)

.5 oz. East Kent Golding (30min)

.5 oz. East Kent Golding (0min)

### Yeast:

1<sup>st</sup> choice Wyeast- 1275 (62-72°F)

### Bottling Primer:

5 oz. Bottling Primer (Corn Sugar)

## BREW DAY

Mash 151°F (66°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 62-72°F (16-22°C)

## TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish Moss or Whirlfloc to your boil for the last 15 min is a nice touch for better clarity. (Not included in the kit).

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Hop Addition 3 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	