



Chuckanut Brown *320 E Fairhaven, 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)

Recommended Yeasts:

Wyeast 1275

Imperial Labs Nobel

Bottling Primer:

5 oz. Bottling Primer (Corn Sugar)

BREW DAY

Mash 151°F (66°C) for 60 min.

Sparge to achieve 6.5 gallons

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	