

NUKEY BROWN ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Consider the Northern English Brown Ale: drier, cleaner, less fruity and sweet, and slightly hoppier than their southern counterparts (like our Nut Brown Ale kit). These beers actually have quite a bit in common with ales from Scotland as well, but don't try to tell them that in Newcastle. This kit yields an easy-to-drink, easy-to-like ale with a clear, deep garnet color, light sweet malt and fruit flavors, undertones of burnt caramel, chocolate, and toffee in the finish.

O.G: 1.052 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 9 lbs. English Maris Otter Pale malt
- 0.25 lbs. English Dark Crystal
- 0.25 lbs. English Chocolate Malt
- 0.25 lbs. Weyermann CaraRed

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

BOIL ADDITIONS & TIMES

- 1.5 oz US Fuggle (60 min)

YEAST

- DRY YEAST (DEFAULT):

Safale S-04 Ale Yeast.
Optimum temp: 64°-75° F

- LIQUID YEAST OPTION:

Wyeast 1098 British Ale.
Apparent attenuation: 68-72%. Flocculation: high.
Optimum temp: 64°-75° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1.5 oz US Fuggle (60 min)

YEAST

DRY YEAST (DEFAULT):

Safale S-04 Ale Yeast.
Optimum temp: 64°-75° F

LIQUID YEAST OPTION:

Wyeast 1098 British Ale.
Apparent attenuation: 68-72%. Flocculation: high.
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