

BEERSMITH RECIPE

BAYOU BROWN ALE All-Grain

O.G: 1.048 READY: 6 WEEKS

FERMENTATION SCHEDULE

1-2 Weeks Primary

1-2 Weeks Secondary

2 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

INGREDIENTS

BATCH VOLUME

5 Gal

MASH

- 7.24 lbs Rahr 2-row
- 1 lb English Dark Crystal
- 0.54 lbs Special Roast
- 0.43 lbs Chocolate Malt
- 0.23 lbs Carapils

HOPS

- 1 oz Goldings
- 0.5 oz Fuggles

YEAST

- White Labs WLP005 British Ale

*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

BOIL ADDITIONS & TIMES

- 1 oz Goldings 60 min
- 0.5 oz Fuggles 15 min

YEAST

- White Labs WLP005 British Ale
Optimum Temperature: 65°-70°F