

BEERSMITH RECIPE

BRULOSOPHER'S BEST BROWN ALE All-Grain

O.G: 1.051 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

5.50 Gal

MASH

- 5.75 lbs Rahr 2-row
- 2 lbs Munich Malt
- 1 lbs White Wheat Malt
- 0.75 lbs Carapils
- 0.625 lbs Caramel 60L
- 0.5 lbs Chocolate Malt
- 0.47 lbs Caramel 20L

HOPS

- 0.4 oz Magnum
- 0.6 oz Willamette
- 0.8 oz Cascade

YEAST

- White Labs WLP001 California 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: 154°F 60 min

Mashout: 168°F 10 min

BOIL ADDITIONS & TIMES

- 0.4 oz Magnum 60 min
- 0.6 oz Willamette 25 min
- 0.8 oz Cascade 5 min

YEAST

- White Labs WLP001 California Ale
Optimum Temperature: 68°- 73°F