

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.

OG 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

BOIL ADDITIONS & TIMES

- 1.5 oz US Fuggle (60 min)

YEAST

- If you chose dry yeast:

SAFALE S-04.

Optimum temperature: 64-75°F

- If you chose liquid yeast:

WYEAST #1098 BRITISH ALE YEAST.

Optimum temperature: 64-75°F

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

If you chose dry yeast:

SAFALE S-04.

Optimum temperature: 64-75°F

If you chose liquid yeast:

WYEAST #1098 BRITISH ALE YEAST.

Optimum temperature: 64-75°F