

NUT BROWN ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Styled after southern English brown ales, our Nut Brown kit is a great all-around beer: it's easy to brew (its dark color and rich flavor make it forgiving of mistakes), it's mild enough for light beer drinkers, but characterful enough for more experienced brewers and beer lovers. The finished product exhibits a deep copper color, fruity/caramelly flavor and aroma with toasty, chocolatey notes; and it tastes great after just a few weeks.

OG 1.044 READY: 4 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 7.5 lbs English Maris Otter
- 0.25 lbs. English Chocolate Malt
- 0.25 lbs. Belgian Special B
- 0.25 lbs. Belgian Biscuit
- 0.25 lbs. Briess Special Roast

BOIL ADDITIONS & TIMES

- 1 oz. Fuggle (60 min)

YEAST

- If you chose dry yeast:
DANSTAR NOTTINGHAM ALE YEAST.
Optimum temperature: 57-70°F
- If you chose liquid yeast:
WYEAST 1945 NB NEOBRITANNIA.
Temperature Range: 66-74 F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. Fuggle (60 min)

YEAST

If you chose dry yeast:

DANSTAR NOTTINGHAM ALE YEAST.

Optimum temperature: 57-70°F

If you chose liquid yeast:

WYEAST 1945 NB NEOBRITANNIA.

Temperature Range: 66-74 F.