



## AMERICAN BROWN ALE



### ALL-GRAIN METHOD (13021)

- 4.2kg JW Traditional Ale
- 1kg SM Golden Promise



### SPECIALTY MALTS

- 0.5kg JW Crystal Light
- 0.3kg JW Chocolate Malt



### SUGGESTED YEAST

#### Liquid:

- Wyeast 1056 American Ale

#### Dry:

- SafAle US-05
- Lallemend BRY-97
- MG American Ale



### HOPS

Note: Times refer to 'time remaining in boil'

- |       |            |   |        |                  |
|-------|------------|---|--------|------------------|
| ▪ 15g | Columbus   | @ | 60 min | (Bittering hops) |
| ▪ 30g | Willamette | @ | 30 min | (Flavour hops)   |
| ▪ 30g | Willamette | @ | 15 min | (Aroma hops)     |



### OTHER ADDITIONS

Note times refer to 'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: [brewmart.com.au](http://brewmart.com.au), All Grain Recipes



## BREWDAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



## BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

Mash temp: 67°C

Mash time: 60 mins

Boil time: 60 mins

Estimated O.G. : 1.057

Estimated F.G. : 1.014

Estimated ABV : 5.6%

SRM : 21.5

IBUs : 30

## NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A malty but hoppy beer frequently with chocolate and caramel flavours. The hop flavour and aroma complements and enhances the malt rather than clashing with it.

**Aroma:** Moderate malty-sweet to malty-rich aroma with chocolate, caramel, nutty, and/or toasty qualities. Hop aroma is typically low to moderate. Fruity esters are moderate to very low. The dark malt character is more robust than other brown ales.

**Appearance:** Light to very dark brown colour. Clear. Low to moderate off-white to light tan head.

**Flavour:** Medium to moderately-high malty-sweet or malty-rich flavour with chocolate, caramel, nutty, and/or toasty malt complexity. Hop flavour can be light to moderate, and may optionally have a citrusy, fruity, or tropical character.

**Mouthfeel:** Medium to medium-full body. More bitter versions may have a dry, resinous impression. Moderate to moderately-high carbonation.