

CRISP - BROWN ALE

Toasted, nutty and full | ABV 4.7% | IBU 26 | OG 1044 SG


This Brown Ale is a caramel forward, malt driven dark ale without the roasted character of a porter. Crystal, Brown and Chocolate Malts give a lovely blend of toffee, nutty and biscuit flavours with a dark-reddish brown colour.

BASICS


BATCH SIZE (LITRES):	25
ORIGINAL GRAVITY:	44 SG
FINAL GRAVITY:	8 SG
IBUs:	26
COLOUR (EBC/SRM):	28 / 14
MASH EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
MARIS OTTER®	3.910	85
CRYSTAL 240	0.150	3
BROWN	0.310	6
CHOCOLATE	0.100	2
WHEAT MALT	0.180	4
TOTAL	4.650	100

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
WILLIAMETTE	16	11	7.0	Start of boil
CHALLENGER	12	9	10.5	Middle
GOLDINGS	11	1	6.0	Flame out
NORTHERN BREWER	20	4	11.0	Flame out

METHODS / TIMINGS

 TEMPERATURES
MASH TEMP: 65°C / 149°F
FERMENTATION TEMP: 23°C / 73.4°F
TARGET ATTENUATION: 82%
 MASH LIQUOR VOL (LITRES): 16
 LIQUOR / MASH RATIO: 2.7 : 1

TIMINGS

MASH: 60 mins BOIL: 60 mins

YEAST

LALLEMAND WINDSOR ALE - 11G

Crisp Malt's Top Tips



"The Maris Otter® in this recipe will give a pleasant biscuit/malt backbone to this great beer style."