

BROWN AND BRITISH (NEWCASTLE STYLE)

Brown Ale

Type: Extract

Boil Size: 3.50 gal

Est Original Gravity: 1.047 SG

Boil Time: 60 min

Estimated Alcohol by Vol: 4.8 %

Final Bottling Volume: 4.75 gal

Fermentation: Ale, Two Stage

Brewer: WOODLAND HILLS BWC

Batch Size (fermenter): 5.00 gal

Est Final Gravity: 1.010 SG

Bitterness: 13.5 IBUs

Est Color: 18.6 SRM

INGREDIENTS

Fermentables

Amt	Name	Type
12.0 oz	Crystal Malt -120L	Grain
8.0 oz	Brown Malt	Grain
4.0 oz	Aromatic Malt	Grain
4.0 oz	Honey Malt	Grain
6 lbs	LME Sparkling Amber Liquid (Briess)	Extract

HOPS

Hops Used

Amt	Name	Type	%/IBU
0.25 oz	First Gold [8.00 %] - Boil 60.0 min	Hop	7.0 IBUs
0.50 oz	Challenger [7.10 %] - Boil 20.0 min	Hop	6.5 IBUs

ADJUNCTS

Misc Ingredients

Amt	Name	Type
0.5 tsp	Calcium Chloride	Water Agent
1.0 tsp	Irish Moss (Boil 20.0 mins)	Fining
0.75 Cup	Brewers Sugar (Priming)	Other

YEAST

Yeasts Used

Amt	Name	Type
1.0 pkg	Thames Valley Ale (Wyeast Labs #1275)	Yeast

Notes

EXTRACT NOTE: 6 LBS. SYRUP = 5LBS DRY MALT EXTRACT = 7.75 LBS GRAIN

STEEP GRAIN IN 2.5 QUARTS WATER AT 160* F. SPARGE WITH AN ADDITIONAL 2.5 QUARTS AT 160* F.