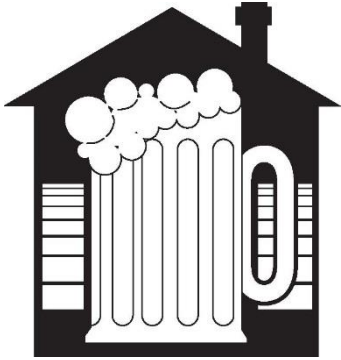


# \$39.00 + yeast

## *Birdwell's American*

# **BROWN**

# **ALE**



### **Ingredients:**

6 lbs. Light LME\*  
**OR** 5lb Light DME  
1.00 lbs. 120L Caramel  
0.25 lbs. Aromatic  
0.25 lbs. Biscuit  
0.50 lbs. Chocolate Malt  
1 oz. Cascade Hops  
• 1 oz @ 75 min.  
1 oz. Willamette Hops  
• 0.5 oz @ 60 min.  
• 0.5 oz @ 0 min.  
4 oz. Corn Sugar (bottling)  
**\*Bring back your clean malt jar for \$2!**

### **Recommended Yeasts:**

Dry	Imperial	White Labs	Wyeast
US-05	A07	001	1056

***You can use any yeast you like – It's your beer!***

***A malty yet hop-forward beer with hints of chocolate and caramel. A great choice to convert your non-beer drinking friends!***

### **Directions:**

***Sanitize everything that will touch your beer after the boil with a solution Iodophor/Star San as directed.***

***DO NOT RINSE!***

Heat 6 gallons of water (if you don't have a large kettle, 2-3 gallons will work) to 155-160°F.

Add 120L, Aromatic, Chocolate & Biscuit malts in a muslin/mesh grain bag and steep for 20-25 minutes. Remove the grain (NEVER squeeze the grain bag! Rinse with hot water if you are concerned with volume loss).

Add LME/DME and stir until you are sure it is dissolved. Bring water to a boil.

Add 1 oz. Cascade hops. Continue boiling for 15 minutes.

Add 0.5 oz. Willamette hops. Continue boiling for 60 min.

Turn off heat. Add remaining 0.5 oz. of Willamette hops and let steep for 10-15 minutes.

Transfer wort into sanitized fermenter. If needed, add additional sterilized water (water boiled for 5 minutes) to equal 5 gallons. When wort has cooled to 80°F or less, pitch yeast.

Let beer ferment between 65-75°F for about one week, ***or until you are sure the fermentation is complete with a hydrometer reading.***

### **Bottling Time:**

Transfer fermented beer to a sanitized bottling bucket. Boil 1 cup water with corn sugar and stir this solution into beer for priming.

Bottle and cap.

Allow to sit at room temperature for 1-2 weeks before refrigerating. Wait at least another week, then open and enjoy!

**the RENO HOMEBREWER**  
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