

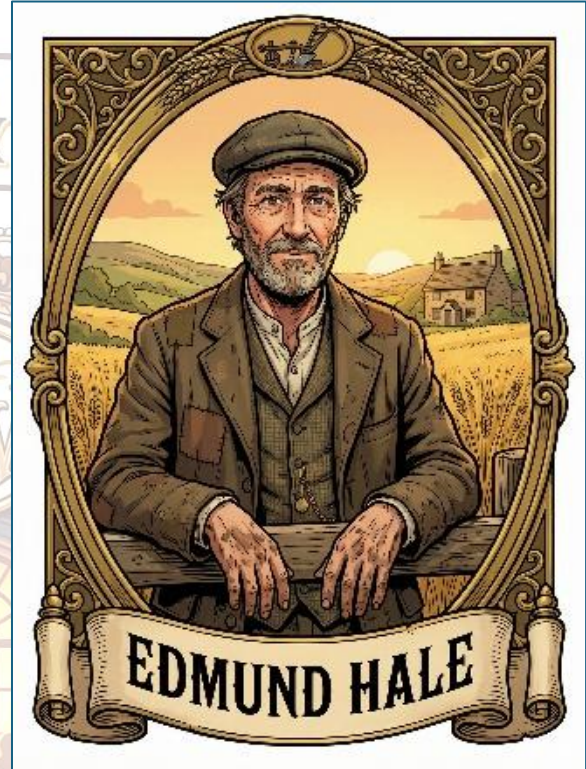
EDMUND HALE'S NUT BROWN ALE

Soil and Soul. Honestly Brewed.

5-GALLON ALL-GRAIN HOMEBREW RECIPE

THE CHARACTER

Edmund Hale has farmed the same sixty acres in the Cotswolds for thirty-five years. His father farmed it before him. His grandfather before that. Edmund doesn't say much — not because he has nothing to say, but because the land speaks for him. His Nut Brown Ale is the quietest beer in the Duffy & Ward lineup. Nutty, biscuity, caramel and toffee, with an earthiness that tastes genuinely like the Cotswold countryside after rain. It is a fireside beer. A Sunday evening beer. The beer you drink when the day is done and done well/



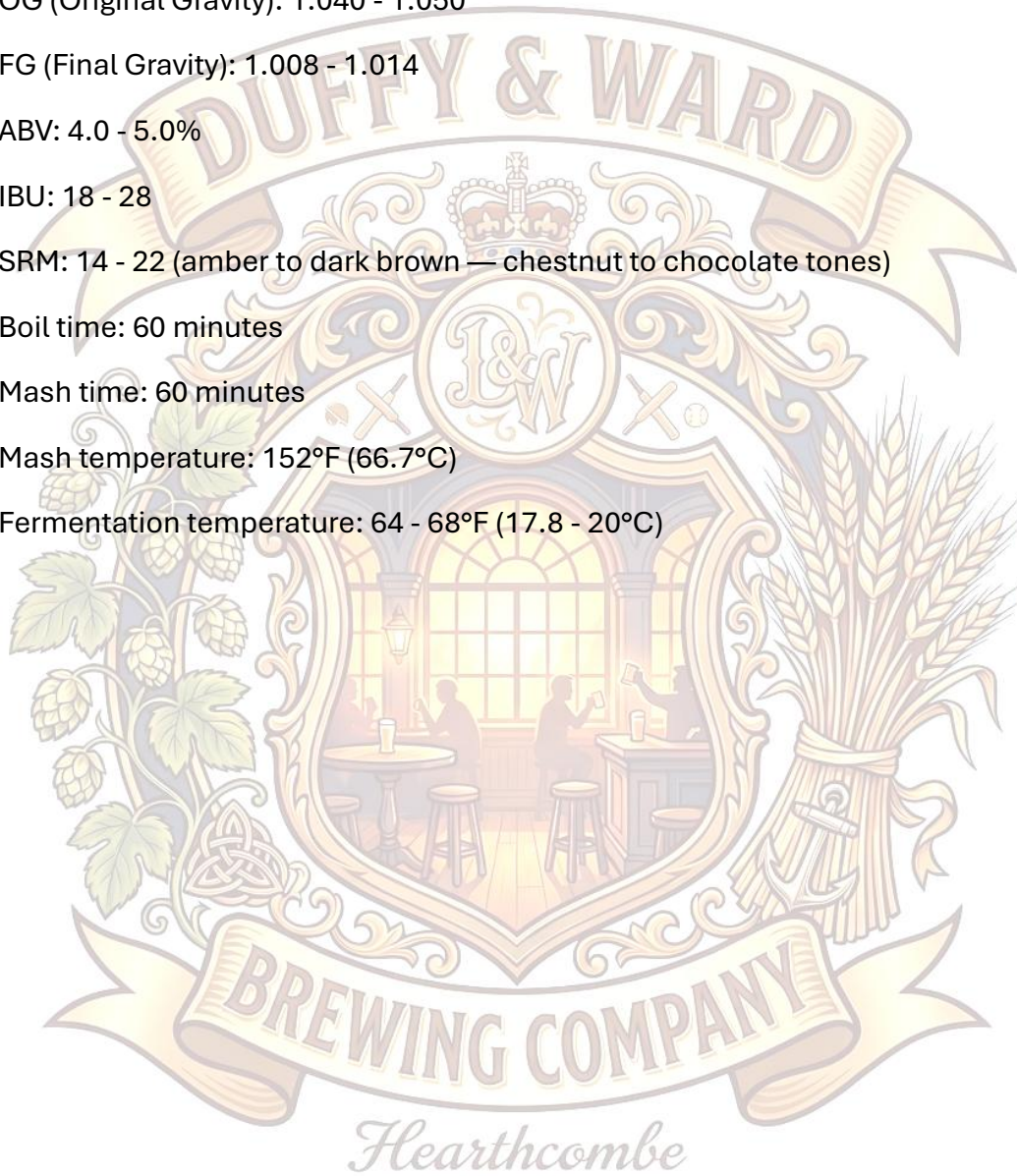
THE STYLE

Brown ale is one of England's oldest beer styles, with roots stretching back to the very beginnings of British brewing when all beers were brown — a function of the kilning technology of the time, which could not produce pale malt. The term "Nut Brown Ale" predates the modern style classifications by centuries, appearing in English literature and folk songs as far back as the 16th century — it refers to the deep brown color resembling a chestnut or hazelnut, and the nutty, toasty flavor profile. English brown ales generally fall into two substyles — the Northern English brown ale, typified by Newcastle, which is drier and lighter, and the Southern English brown ale, which is darker, sweeter, and more full-bodied. Edmund Hale's Nut Brown lives in the Northern tradition — nutty, toasty, balanced, gentle, and endlessly sessionable.

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THE SPECS

- Batch size: 5 gallons (into fermenter)
- Pre-boil volume: 6.5 gallons
- OG (Original Gravity): 1.040 - 1.050
- FG (Final Gravity): 1.008 - 1.014
- ABV: 4.0 - 5.0%
- IBU: 18 - 28
- SRM: 14 - 22 (amber to dark brown — chestnut to chocolate tones)
- Boil time: 60 minutes
- Mash time: 60 minutes
- Mash temperature: 152°F (66.7°C)
- Fermentation temperature: 64 - 68°F (17.8 - 20°C)



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THE WATER

Start with RO or distilled water — build from scratch

Treat ALL water with one Campden tablet per 20 gallons to remove chlorine and chloramine

Target a balanced Northern English water profile — moderate minerals, slightly higher chloride than sulfate to favor malt smoothness, moderate bicarbonate to support the specialty malts

Mineral Additions (for 8 gallons total water — mash plus sparge):

- Gypsum (calcium sulfate): 2 grams
- Calcium chloride: 3 grams
- Epsom salt (magnesium sulfate): 1 gram
- Baking soda (sodium bicarbonate): 1 gram
- Lactic acid (88%): as needed to achieve mash pH of 5.2 - 5.4
 - The specialty malts will lower pH moderately — measure before adjusting
 - Start with 0.5 ml if needed

Target Water Profile (approximate ppm):

- Calcium: 70-100
- Magnesium: 5-15
- Sodium: 15-30
- Sulfate: 50-70
- Chloride: 70-90
- Bicarbonate: 50-80

Note: A moderate, balanced water profile. Not as minerally aggressive as Burton water for the ESB. Not as bicarbonate-heavy as London or Dublin water for the porter and red. Just balanced, gentle, middle-of-the-road English water. Edmund Hale doesn't make a spectacle of himself. Neither does his water.

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THE GRAIN BILL

Simple, honest, unpretentious. Every grain earns its place. No excess. No showing off. This is a farmer's grain bill.

- Maris Otter pale malt: 7.0 lbs (74%)
 - The backbone. Biscuity, bread-crust English character that defines the beer
 - In a Nut Brown, the Maris Otter does MORE work than in darker styles
 - The beer is brown, not black — the base malt is prominent and visible in the flavor
- Victory malt: 0.75 lb (8%)
 - THE defining specialty malt for this beer
 - Adds warm, toasty, biscuity, nutty character — hazelnut, walnut, toasted bread
 - This is where the "nut" in Nut Brown comes from
 - Victory malt is what separates a Nut Brown from a generic brown ale
 - If your homebrew shop doesn't carry Victory, Biscuit malt is an acceptable substitute — similar but slightly lighter in character
- Crystal 60L: 0.75 lb (8%)
 - Adds caramel, toffee sweetness, and warm amber color
 - Provides body and residual sweetness to balance the toasty dryness of the Victory malt
 - The "fireside warmth" of the beer
- Munich malt: 0.5 lb (5%)
 - Adds bready depth and malt richness
 - Fills out the middle of the flavor — supporting without leading

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- Crystal 120L: 0.25 lb (2.5%)
 - Adds deep caramel, dark toffee, light raisin, and subtle dried plum notes
 - Contributes the darker end of the brown color spectrum
 - Small amount — just enough to add complexity and color depth
- Chocolate malt: 2 oz (approximately 1.25%)
 - Very small amount — just a whisper
 - Adds the final color push to achieve a proper brown
 - Adds a hint of smooth dark chocolate in the background — felt more than tasted
 - This is NOT a porter — 2 oz provides color and depth without roast character
 - If the finished beer tastes like chocolate, you used too much
- Flaked oats: 0.25 lb (2.5%)
 - Adds subtle body, head retention, and a slight creaminess
 - Rounds out the mouthfeel — makes the beer feel gentle and soft
 - Optional but recommended — Edmund's beer should feel like a comfortable armchair

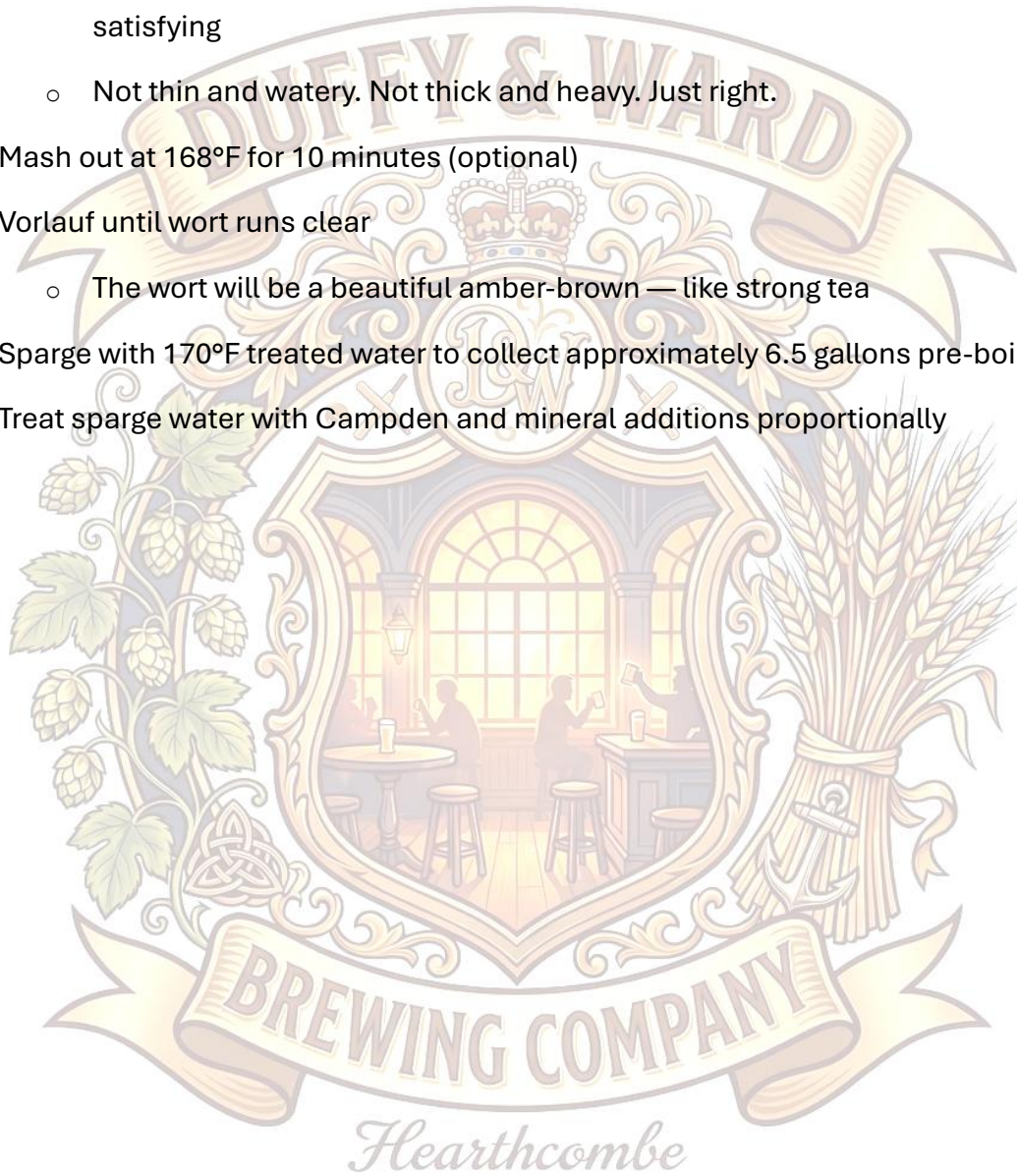
Total grain bill: approximately 9.5 lbs

Mash Instructions:

- Strike water volume: approximately 3.6 gallons (1.5 quarts per pound)
- Strike water temperature: approximately 163°F (to achieve 152°F mash temp — adjust based on your system)

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- Mash in at 152°F (66.7°C) — hold for 60 minutes
 - Same mash temperature as the ESB, Irish Red, and Porter — medium body, balanced fermentability
 - Nut Brown should be smooth and sessionable with enough body to feel satisfying
 - Not thin and watery. Not thick and heavy. Just right.
- Mash out at 168°F for 10 minutes (optional)
- Vorlauf until wort runs clear
 - The wort will be a beautiful amber-brown — like strong tea
- Sparge with 170°F treated water to collect approximately 6.5 gallons pre-boil volume
- Treat sparge water with Campden and mineral additions proportionally



THE HOPS

Minimal. Gentle. Background. The hops in a Nut Brown are like the fence around Edmund's fields — you know they're there, they serve a purpose, but you don't notice them while you're admiring the view.

- East Kent Goldings: 1.0 oz at 60 minutes (bittering)
 - Smooth, understated English bitterness
 - Approximately 18-22 IBU
- Fuggles: 0.5 oz at 15 minutes (flavor)
 - Earthy, woody, subtly herbal
 - Just a touch — you should NOT be able to identify this as a hop flavor in the finished beer
 - It simply keeps the beer from being cloying
 - Approximately 3-4 additional IBU
- No late hop additions. No flameout additions. No dry hops.
 - This is intentional. A Nut Brown is a malt showcase. The hops are infrastructure, not decoration.

Total hops: 1.5 oz

- East Kent Goldings: 1.0 oz
- Fuggles: 0.5 oz Total IBU: approximately 21-26

Note: This is the LOWEST hop rate in the lineup alongside Sloane's Irish Red. Nut Brown Ale should taste like malt, toffee, nuts, and biscuit. If you can taste hops, something went wrong. Edmund Hale doesn't shout. His beer doesn't either.

Alternative Hops (if EKG or Fuggles unavailable):

- Willamette — smooth, mild, English-style
- Challenger — clean bittering, unobtrusive
- Progress — lower alpha, very mild

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THE YEAST

Primary recommendation: White Labs WLP002 (English Ale) or Wyeast 1968 (London ESB)

- Low attenuation — leaves residual sweetness and body that is essential to the style
- Moderate fruity esters — subtle apple and pear that complement the nutty malt character
- Highly flocculant — drops brilliantly clear
- In a Nut Brown, this yeast produces a smooth, rounded, gently fruity character that makes the beer feel like it's been brewed in the English countryside for decades

Alternative: White Labs WLP007 (Dry English Ale) or Wyeast 1098 (British Ale)

- Higher attenuation — produces a slightly drier brown ale
- Less residual sweetness — the beer will lean more toward the Northern English dry brown style
- Still authentically English
- Good if you prefer a leaner, crisper brown ale

Second alternative: Safale S-04 (dry)

- English ale dry yeast
- Clean, reliable, solid English character
- Middle ground between the full-bodied WLP002 and the drier WLP007

Yeast Preparation:

- If using liquid yeast (WLP002 or 1968): make a 1.0 liter starter 24-48 hours before brew day
 - Smaller starter than higher gravity beers — this is a moderate-strength brew
 - Stir plate recommended but not required
- If using dry yeast (S-04): rehydrate in 4 oz of sterile water at 77°F for 15 minutes before pitching

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WLP002 / 1968 Stalling Warning:

Same as the ESB and Porter — these yeasts can stall before fermentation is complete.

- Monitor gravity carefully
- If stuck above 1.016, rouse the yeast by gently swirling
- Raise temperature to 70°F for the last 2-3 days



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THE PROCESS — Brew Day

- Step 1: Collect and treat water — RO or distilled, add minerals including baking soda, add Campden tablet
- Step 2: Heat strike water to approximately 163°F
- Step 3: Mash in — add grain slowly, stir thoroughly, target 152°F
 - The Victory malt will tint the mash a warm amber color immediately
 - Check temperature at 15 and 30 minutes
 - Check mash pH — target 5.2 to 5.4
 - The specialty malts will lower pH moderately — measure and adjust if needed
- Step 4: Hold mash at 152°F for 60 minutes
- Step 5: Mash out at 168°F for 10 minutes (optional)
- Step 6: Vorlauf — recirculate until wort runs clear of particles
 - The wort will be a beautiful warm brown — like chestnut tea
- Step 7: Sparge with 170°F treated water — collect approximately 6.5 gallons
- Step 8: Bring to a rolling boil
 - Watch for hot break
- Step 9: Add bittering hops — 1.0 oz East Kent Goldings at 60 minutes
- Step 10: Add flavor hops — 0.5 oz Fuggles at 15 minutes
- Step 11: No additions at flameout — this beer finishes malt-forward
- Step 12: Optional — add one Whirlfloc tablet at 10 minutes for improved clarity

- Step 13: Chill wort as quickly as possible to 64°F
- Step 14: Transfer to sanitized fermenter
 - Aerate the wort — shake vigorously for 2-3 minutes or use an oxygenation stone
- Step 15: Pitch yeast
- Step 16: Seal fermenter, attach airlock, place in temperature-controlled environment at 64-68°F

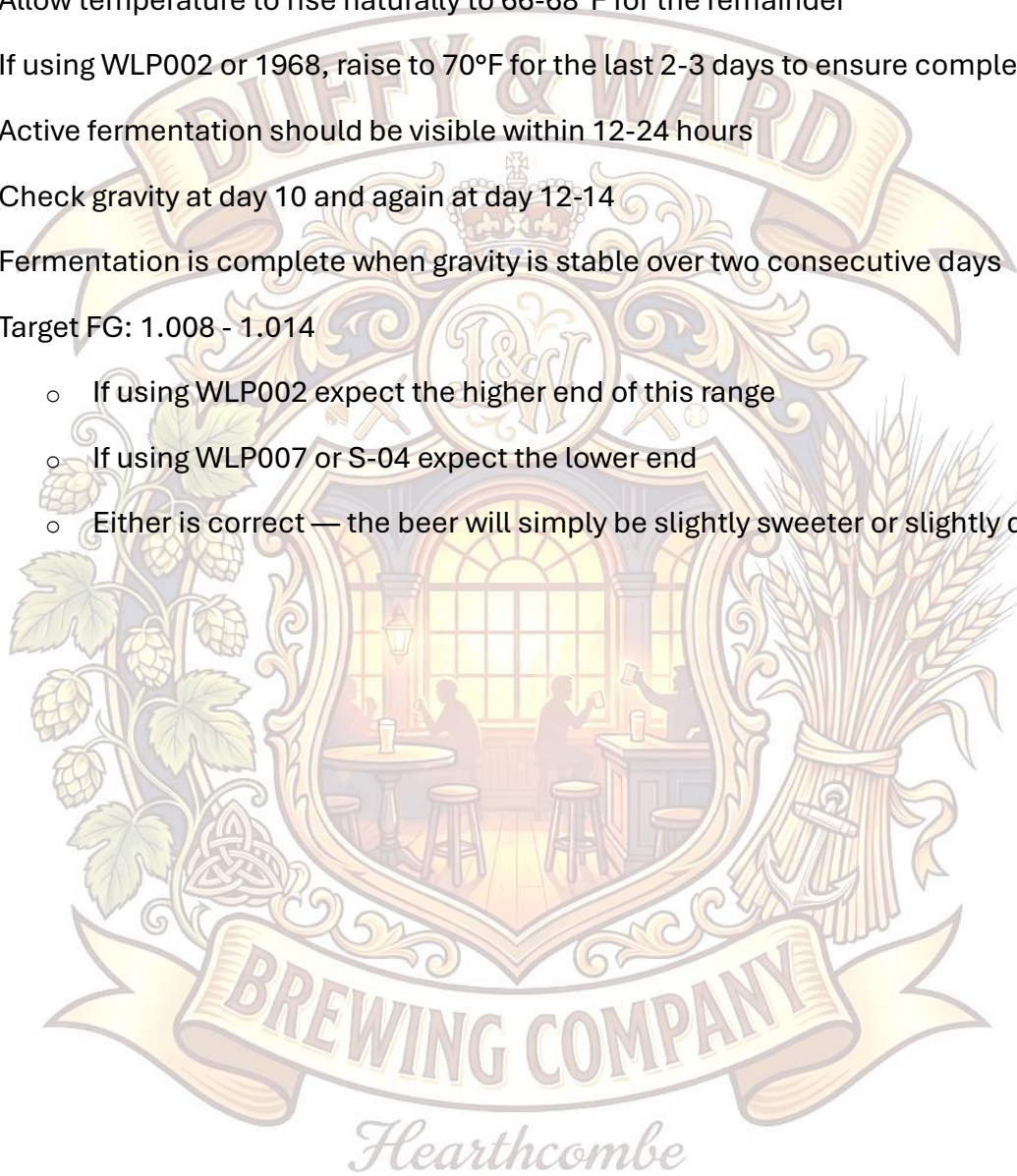


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FERMENTATION

Primary fermentation: 64-68°F for 10-14 days

- Start at 64°F for the first 3-4 days — produces clean fermentation with subtle esters
- Allow temperature to rise naturally to 66-68°F for the remainder
- If using WLP002 or 1968, raise to 70°F for the last 2-3 days to ensure completion
- Active fermentation should be visible within 12-24 hours
- Check gravity at day 10 and again at day 12-14
- Fermentation is complete when gravity is stable over two consecutive days
- Target FG: 1.008 - 1.014
 - If using WLP002 expect the higher end of this range
 - If using WLP007 or S-04 expect the lower end
 - Either is correct — the beer will simply be slightly sweeter or slightly drier



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CONDITIONING

Warm conditioning: Allow the beer to sit at fermentation temperature for 2-3 additional days after fermentation is complete

- The malt flavors meld during this time
- The Victory malt character integrates with the crystal malts
- Young Nut Brown can taste disjointed — a few days of warm conditioning fixes this

Cold crash at 34-38°F for 3-5 days

- WLP002 clears beautifully
- The chestnut-brown color is best appreciated in a clear beer
- Clarity matters for this style — a Nut Brown should glow when held to the light

Optional: Add gelatin finings after cold crash begins

- Dissolve 1 teaspoon of unflavored gelatin in 1 cup of 150°F water
- Add to fermenter
- Wait 48 hours for brilliant clarity

Note on conditioning time: Nut Brown is drinkable relatively young — 3-4 weeks from brew day is acceptable. But the beer continues to improve for weeks 4-8. The nutty, toasty character deepens. The toffee smooths. The flavors integrate into a warm, seamless whole. If you can wait 6 weeks from brew day, wait. Edmund waits for the harvest. You can wait for the beer.

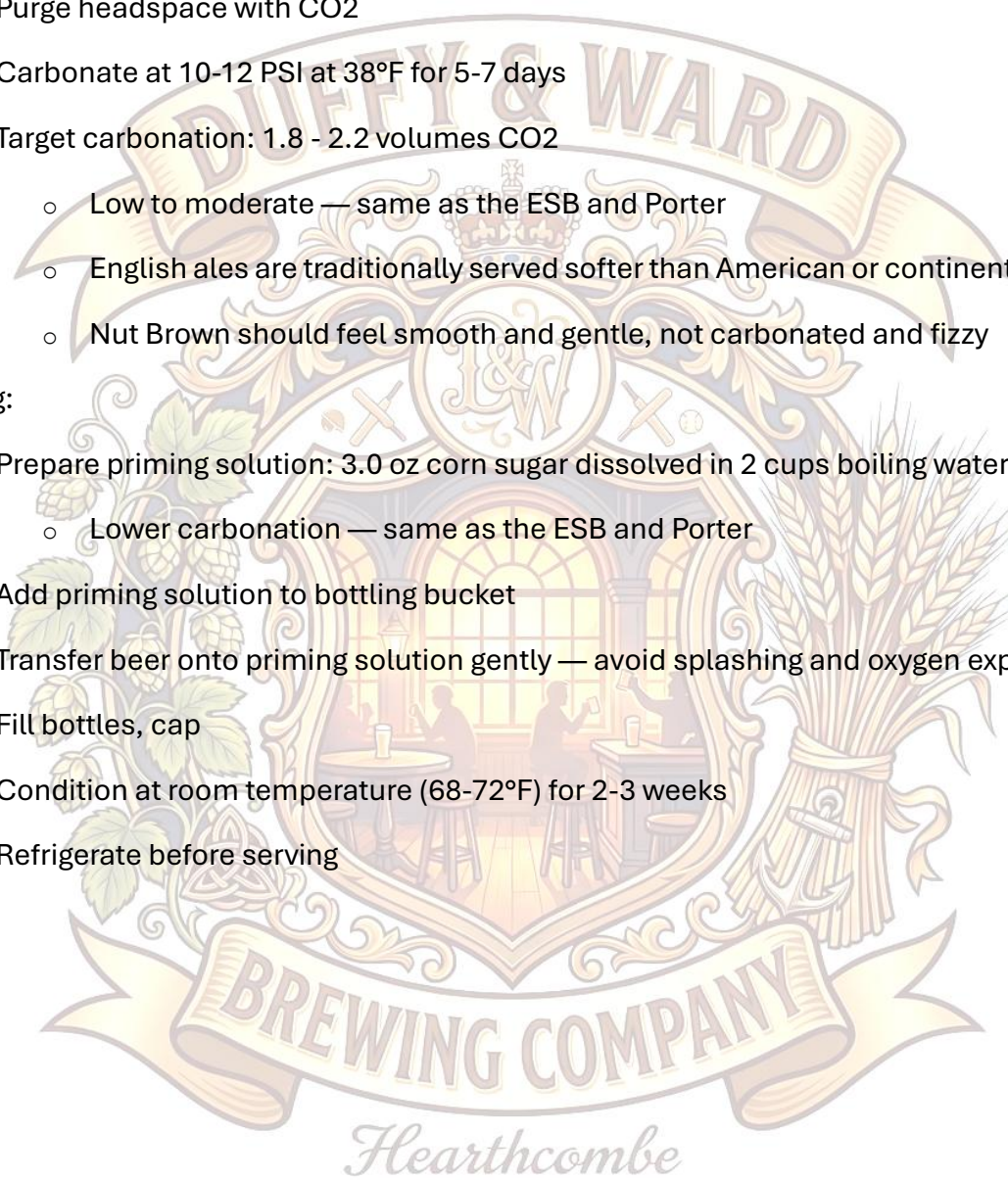
PACKAGING

Kegging (Preferred):

- Transfer to sanitized keg
- Purge headspace with CO₂
- Carbonate at 10-12 PSI at 38°F for 5-7 days
- Target carbonation: 1.8 - 2.2 volumes CO₂
 - Low to moderate — same as the ESB and Porter
 - English ales are traditionally served softer than American or continental styles
 - Nut Brown should feel smooth and gentle, not carbonated and fizzy

Bottling:

- Prepare priming solution: 3.0 oz corn sugar dissolved in 2 cups boiling water, cooled
 - Lower carbonation — same as the ESB and Porter
- Add priming solution to bottling bucket
- Transfer beer onto priming solution gently — avoid splashing and oxygen exposure
- Fill bottles, cap
- Condition at room temperature (68-72°F) for 2-3 weeks
- Refrigerate before serving



SERVING

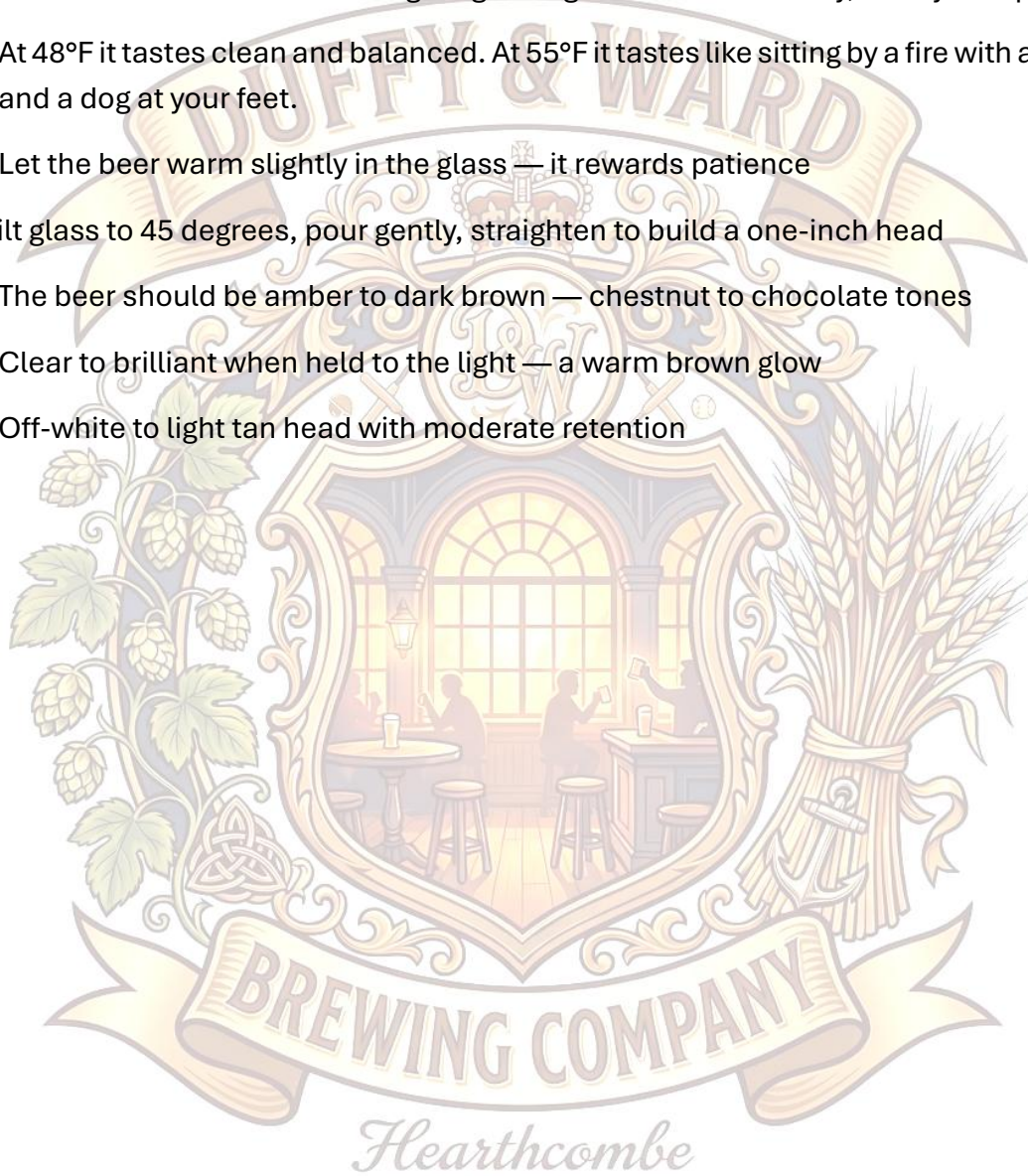
Glass: English nonic pint glass

Serving temperature: 48-55°F (9-13°C) — cellar temperature

- The warmest end of the serving range brings out the most nutty, toasty complexity
- At 48°F it tastes clean and balanced. At 55°F it tastes like sitting by a fire with a blanket and a dog at your feet.
- Let the beer warm slightly in the glass — it rewards patience

Pour: Tilt glass to 45 degrees, pour gently, straighten to build a one-inch head

- The beer should be amber to dark brown — chestnut to chocolate tones
- Clear to brilliant when held to the light — a warm brown glow
- Off-white to light tan head with moderate retention



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TASTING NOTES — What To Expect

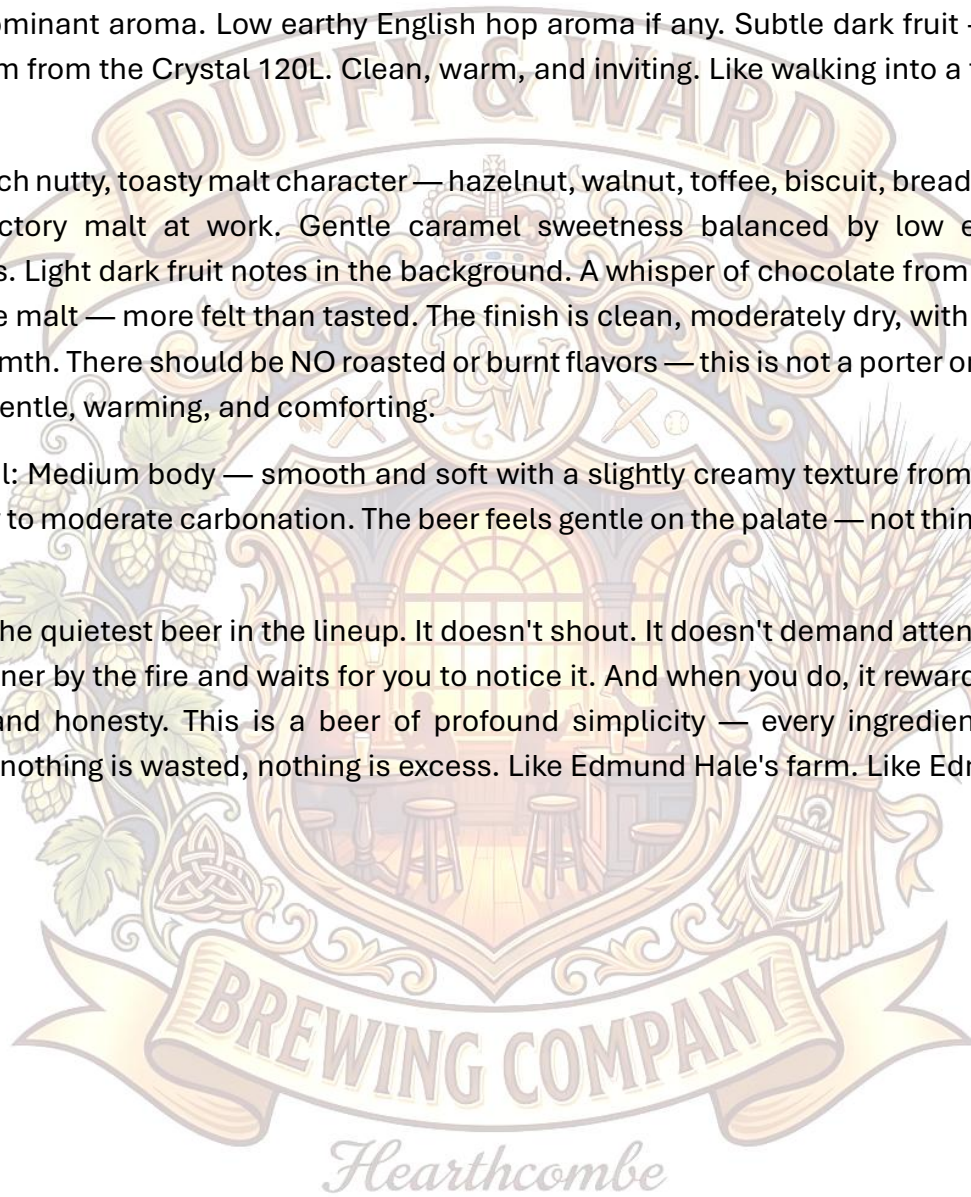
Appearance: Amber to dark brown with chestnut and warm mahogany tones. Clear to brilliant. Off-white to light tan head with moderate retention

Aroma: Nutty and toasty — hazelnut, biscuit, toffee, light caramel. The Victory malt should be the dominant aroma. Low earthy English hop aroma if any. Subtle dark fruit — raisin or dried plum from the Crystal 120L. Clean, warm, and inviting. Like walking into a farmhouse kitchen

Flavor: Rich nutty, toasty malt character — hazelnut, walnut, toffee, biscuit, bread crust. This is the Victory malt at work. Gentle caramel sweetness balanced by low earthy hop bitterness. Light dark fruit notes in the background. A whisper of chocolate from the 2 oz of chocolate malt — more felt than tasted. The finish is clean, moderately dry, with a lingering nutty warmth. There should be NO roasted or burnt flavors — this is not a porter or stout. The flavor is gentle, warming, and comforting.

Mouthfeel: Medium body — smooth and soft with a slightly creamy texture from the flaked oats. Low to moderate carbonation. The beer feels gentle on the palate — not thin, not thick, just right

Overall: The quietest beer in the lineup. It doesn't shout. It doesn't demand attention. It sits in the corner by the fire and waits for you to notice it. And when you do, it rewards you with warmth and honesty. This is a beer of profound simplicity — every ingredient serves a purpose, nothing is wasted, nothing is excess. Like Edmund Hale's farm. Like Edmund Hale himself.



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COMMERCIAL BENCHMARK:

Taste alongside Samuel Smith's Nut Brown Ale or Newcastle Brown Ale

- Your version should be nuttier and more complex than Newcastle, which is a lighter, simpler interpretation
- Samuel Smith's is the gold standard — rich, nutty, toasty, with beautiful depth
- Pay particular attention to the nutty character from the Victory malt — that is the soul of this beer
- If it tastes like a generic brown beer, you need more Victory malt



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FOOD PAIRINGS

- Pot roast — the signature D&W pairing
- Bread pudding with cream sauce
- Roasted root vegetables
- Aged cheddar
- Meat pies
- Roasted nuts — serve a bowl of warm mixed nuts alongside this beer and watch people's faces
- Roast chicken
- Harvest soups — pumpkin, butternut squash, parsnip
- Apple pie
- Any hearth-style comfort food



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TROUBLESHOOTING

- Not nutty enough: Increase Victory malt to 1.0 lb. This is the MOST important adjustment. Victory malt is the character. If the nuttiness is missing, the soul is missing
- Too dark: Reduce chocolate malt to 1 oz or remove entirely. The color should be BROWN, not black. Hold the glass to the light — you should see warm chestnut tones, not opacity
- Not dark enough: Increase chocolate malt to 3 oz. Or increase Crystal 120L to 0.5 lb
- Too sweet: Mash temperature was too high. Next time mash at 150°F. Or switch to WLP007 for a drier finish
- Too thin / watery: Mash higher at 154°F. Increase flaked oats to 0.5 lb. Or increase Crystal 60L to 1.0 lb
- Too bitter: Reduce 60-minute EKG to 0.75 oz. This should be the least bitter beer in the lineup after the Cream Ale. The malt MUST lead
- One-dimensional / flat: Needs more layers. Increase Munich malt to 0.75 lb. Or add 0.25 lb of Special Roast or Aromatic malt for additional complexity
- Tastes like a porter: Too much chocolate malt or too much roasted character. Pull back the dark malts. This beer should taste like nuts and toffee, not chocolate and coffee
- Hazy: Cold crash longer. Add gelatin. Use Whirlfloc at 10 minutes in the boil. The warm brown color deserves to glow — haze hides the beauty
- Fruity esters too strong: Fermentation temperature was too warm. Hold 64°F for the first 3-4 days
- Missing the "fireside" quality: The Crystal 60L and Crystal 120L provide the warmth. The Victory malt provides the toast. The oats provide the softness. And the serving temperature provides the rest. Make sure you're serving at 50-55°F — cold kills this beer

NOTES

This is the beer nobody notices until they've had two. And then they realize it's the only thing they want to drink.

Nut Brown Ale does not have the drama of an Imperial Stout. It does not have the story of an IPA. It does not have the flash of a Hefeweizen or the prestige of a Belgian Quad. It is, by every measure, the most modest beer in the Distinguished Company.

And yet.

If you ask a room full of people which Duffy & Ward beer they'd want on a cold night in October, by a fire, with nowhere else to be — half of them would choose this one. Not because it's exciting. Because it's exactly right.

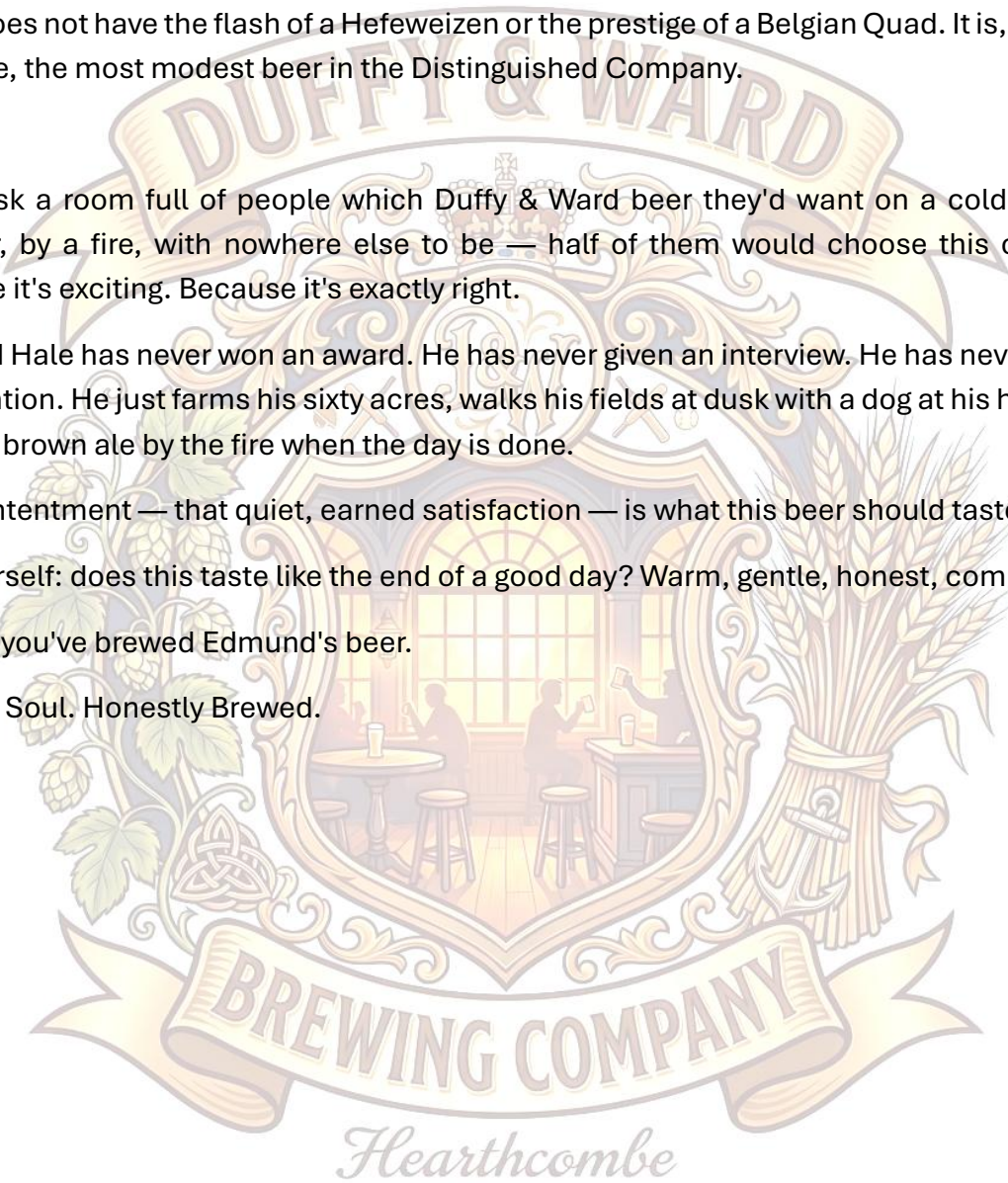
Edmund Hale has never won an award. He has never given an interview. He has never asked for attention. He just farms his sixty acres, walks his fields at dusk with a dog at his heel, and drinks a brown ale by the fire when the day is done.

That contentment — that quiet, earned satisfaction — is what this beer should taste like.

Ask yourself: does this taste like the end of a good day? Warm, gentle, honest, complete?

If yes — you've brewed Edmund's beer.

Soil and Soul. Honestly Brewed.



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