

American Brown Ale

Extract:

Est. OG: 1.056

7 lbs. Light LME

¼ lb. Crystal Malt 40L

¼ lb. Crystal Malt 120L

¼ lb. Pale Chocolate Malt

¼ lb. Chocolate Malt

1 oz Goldings Hops (bittering)

1 oz Willamette Hops (flavor)

1 oz Goldings Hops (aroma)

1 Whirlfloc Tablet or Irish Moss

Wyeast 1968, WLP002, Imperial Pub, or Safale S-04



- Heat ¾ gallon of water to 165°F
- Place grains in a steeping bag and steep at 160°F to 170°F for 30 min. Remove grains.
- Turn off heat and add malt extract and water to volume, stirring until fully dissolved.
- Return to Heat, bring to boil for 10 min. then add bittering hops. (Goldings)
- Continue boiling for 45 min, then add aroma hops (Willamette) & Whirlfloc tablet/Irish Moss.
- Boil for 15 min. then add aroma hops. (Goldings)
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 66°F to 70°F.

Other Options: For improved hop utilization and a lighter color try a late extract addition by adding 30% of the malt extract at the normal time and 70% of malt extract during the last 5 minutes of boil. For faster fermentation and lower finishing gravities try making a yeast starter. (See Steinbart sheet on making yeast starters).

All Grain:

OG: 1.054

10 lbs. ESB Pale Malt

¼ lb. Crystal Malt 40L

¼ lb. Crystal Malt 120L

¼ lb. Pale Chocolate Malt

¼ lb. Chocolate Malt

1 oz Goldings Hops (bittering)

1 oz Willamette Hops (flavor)

1 oz Goldings Hops (aroma)

1 Whirlfloc Tablet or Irish Moss

Wyeast 1968, WLP002, Imperial Pub, or Safale S-04

Infusion mash at 152°F for 1 hour. Sparge to 6.5 gallons of wort. Bring to boil for 10 min. then add bittering hops (Goldings). Continue boiling for 45 min. then add 1 oz. of flavor hops (Willamette) and Whirlfloc tablet or Irish moss. Boil for 15 min. then add remaining 1 oz. of aroma hops. (Goldings). Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller. Add mixture to fermenter, removing hops, and aerate unfermented wort (shaking works well). Pitch yeast and ferment at 68°F to 70°F.

Questions About This Recipe?

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