



BRIESS®

MALT & INGREDIENTS Co.

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Brew-it-Again American Brown Ale

Recipe for 5 US gallons (19L)

Description: Delicious, easy to brew, and made with a top-cropping yeast suited for harvesting (and re-use) you can brew it again with the same yeast.

Quantity	Ingredient	
6.6 lbs	Briess CBW® Pilsen LME	
0.5 lbs	Briess Chocolate Wheat Malt	
0.5lbs	Briess Caramel Malt 60L	
1 oz.	Cascade (6% AA hop)	60 min boil time
½ oz	Mt. Hood (7% AA hop)	5 min boil time
1 vial	WLP039 Nottingham Ale Yeast	

Brewing Procedures:

1. Steep crushed grains at 160 -170°F for 30 minutes.
2. Remove grains.
3. Bring to boil add Cascade Hops and Briess CBW® Pilsen LME.
4. Boil 55 minutes, add Mt. Hood Hops.
5. Boil 5 minutes.
6. Cool and pitch WLP309 Nottingham Ale Yeast.

Fermentation:

Primary: 14 Days at 66-70°F
Secondary: 14 Days at 35°F
Bottle condition

Original Gravity:	1.052	Final Gravity:	1.013
Alcohol by wt:	4.1%	Alcohol by vol:	5.1%
IBU:	30	Color(Lov):	31