

Brewers' Nut Brown Ale

Size: 5 gallons

Fermentables:

- 9 lbs of Marris Otter
- 1.5 lbs Crystal 60 L
- 1 lb of Victory Malt
- 0.5 lbs Chocolate Malt

Hops:

- 1 oz of Bianca Gold at 60 min.
- 0.5 oz Hallertauer flavour addition at 20 min.
- 0.25 oz of Hallertauer and 0.25 oz Bianca Gold for aroma at flameout (0 mins)

Yeast:

- Safale-04 dry ale

Notes:

Grind all grain and mash at 153 F to 155 F for an hour. Mash out at 168 F. Sparge at 170 F. Boil for 60 minutes and add whole hops. OG ~1.053 Ferment for 2 weeks primary (no secondary).