

AMERICAN BROWN ALE

SUGGESTED YEAST

White Labs: WLP001 California
Wyeast: 1056 American
Imperial: A07 Flagship
Omega: West Coast Ale I
CellarScience Dry: CALI
Fermentis Dry: US-05 American



• 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 8 oz Honey Malt
- 4 oz Chocolate Malt

O DME KIT

• 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 8 oz Honey Malt
- 4 oz Chocolate Malt

ALL-GRAIN KIT

• 9 lbs 2-Row

SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 8 oz Honey Malt
- 4 oz Chocolate Malt

WHOPS

- 1 oz Northern Brewer Boil 60 min
- 2 oz Cascade Boil last 10 min
- 1 oz Cascade Boil last 1 min

OTHER ADDITIONS

• Clarifier - Boil last 5 min



FITS OUR TAP HANDLE DI282 PERFECTLY

XKIT150

AMERICAN BROWN ALE

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 68-70°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions. -



NOTES



MY RATING:

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

SEARCH

AMERICAN BROWN ALE KIT on MoreBeer.com to see detailed brewing instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff are ready to help!

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RECORD KEEPING



DATE BREWED GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH LAG TIME

FERMENTATION TEMP

DAYS IN FERMENTER

FINAL GRAVITY _____

YEAST STRAIN

FOR ALL GRAIN BREWERS (*)



STRIKE WATER TEMP

MASH TEMP ____

EST. ORIGINAL GRAVITY 1.045-49

BEER STATS

ACTUAL O.G.

SRM: 16-18

IBU'S: 48-51

EST. ABV %: 4.5-5.3

ACTUAL ABV %:

DATE BREWED:

NOTES:

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, **Hydrometer Correction, & More!**