



JANET'S BROWN Ale

A Signature Series Kit By Mike McDole

CUT THIS OUT FOR
YOUR TAP HANDLE

JANET'S BROWN ALE

A Signature Series Kit By Mike "Tasty" McDole

SUGGESTED YEAST

White Labs: WLP001 California

Wyeast: 1056 American

Imperial: A07 Flagship

Omega: West Coast Ale I

CellarScience Dry: CALI

LalBrew Dry: BRY-97 West Coast Ale

LME KIT

- 9 lbs Ultralight Malt Extract
- 1 lb Bavarian Wheat Dry Extract

SPECIALTY MALTS:

- 1 lb Carapils
- 1.25 lbs Crystal 40°L
- 8 oz Chocolate Malt

DME KIT

- 7 lbs Light Dry Extract
- 1 lb Bavarian Wheat Dry Extract

SPECIALTY MALTS:

- 1 lb Carapils
- 1.25 lbs Crystal 40°L
- 8 oz Chocolate Malt

ALL-GRAIN KIT

- 12 lbs 2-Row
- 1 lb White Wheat

SPECIALTY MALTS:

- 1 lb Carapils
- 1.25 lbs Crystal 40°L
- 8 oz Chocolate Malt

HOPS

- 2 oz Northern Brewer - Boil 60 min
- 1 oz Northern Brewer - Boil last 15 min
- 1.5 oz Cascade - Boil last 10 min
- 1.5 oz Cascade - Boil last 1 min
- 2 oz Centennial - Dry hops, added post fermentation 3-7 days before packaging

OTHER ADDITIONS

- Clarifier - Boil last 5 min

XKIT154



FITS OUR TAP HANDLE D1282 PERFECTLY



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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 66–68°F range. Once fermentation has begun, wait 7 days to add the dry hops. Allow 3–7 days of contact time with the dry hops before packaging.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

JANET'S BROWN ALE
BY MIKE MCDOLE
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.060–65

ACTUAL O.G.

SRM: 20–25

IBU'S: 55–65

EST. ABV %: 6.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

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 _____

BREWING CALCULATORS

morebeer.com/calculator

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