

## 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

## ME 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

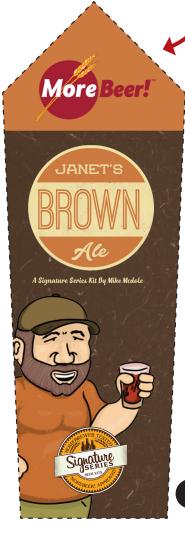
## **MOPS**

- 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

### OTHER ADDITIONS

• Clarifier - Boil last 5 min

• 2 oz Centennial - Dry hops, added post fermentation 3-7 days before packaging



FITS OUR TAP HANDLE DI282 PERFECTLY

**XKIT154** 

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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.



## NOTES



MY RATING:

1 2

ı

4 5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

DATE DDEWED

REVIEW THIS KIT ON MOREBEER.COM

## **NEED HELP?**

#### SEARCH

JANET'S BROWN ALE BY MIKE MCDOLE on MoreBeer.com

to see detailed brewing instructions & descriptions

#### LEARN MORE

Over 250 Articles at morebeer.com/articles

Over 125 Videos at morebeer.com/videos

# 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

## RECORD KEEPING



DATE DITENTED		
GALLONS IN FERMEN	TER	

ORIGINAL GRAVITY \_\_\_\_\_

TEMP OF WORT AT PITCH \_\_\_\_\_

LAG TIME \_\_\_\_\_

FERMENTATION TEMP \_\_\_\_\_

# DAYS IN FERMENTER \_\_\_\_\_

FINAL GRAVITY \_\_\_\_\_

YEAST STRAIN \_\_\_\_

## FOR ALL GRAIN BREWERS (\*)



MASH TEMP \_\_\_\_\_

# DEER STATS

EST. ORIGINAL GRAVITY 1.060–65

ACTUAL O.G.

**SRM**: 20-25

IBU'\$: 55-65

**EST. ABV** %: 6.5

**ACTUAL ABV** %:

DATE BREWED:

NOTES:

## BREWING CALCULATORS morebeer.com/calc

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