



MALTY

Brown Ale



CUT THIS OUT FOR
YOUR TAP HANDLE

MALTY BROWN ALE

SUGGESTED YEAST

White Labs: WLP002 English

Wyeast: 1968 London ESB

Imperial: A09 Pub

Omega: OYL006 British Ale I

CellarScience Dry: ENGLISH

Fermentis Dry: Safale S-04 English

LME KIT

- 8 lb Munich Liquid Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 8 oz Caravienne
- 8 oz Abbey
- 8 oz Carapils
- 8 oz Crystal 60°L
- 4 oz Chocolate Malt

ALL-GRAIN KIT

- 9 lbs 2-Row
- 1 lb Munich

SPECIALTY MALTS:

- 8 oz Caravienne
- 8 oz Abbey
- 8 oz Carapils
- 8 oz Crystal 60°L
- 4 oz Chocolate Malt

HOPS

- 1 oz Northern Brewer – Boil 60 min
- 1 oz British Kent Goldings – Boil last 15 min
- 1 oz British Kent Goldings – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT300



FITS OUR TAP HANDLE D1282 PERFECTLY



MALTY 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.



NEED HELP?

SEARCH

MALTY 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!

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

BEER STATS

EST. ORIGINAL GRAVITY
1.054–60

ACTUAL O.G.

SRM: 18

IBU'S: 33

EST. ABV %: 5.9

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](#)

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!