



Session BROWN ALE



A Signature Series Kit By  **The BREWING NETWORK**

CUT THIS OUT FOR
YOUR TAP HANDLE

SESSION BROWN ALE

A Signature Series Kit By The Brewing Network

SUGGESTED YEAST

White Labs: WLP002 English
Wyeast: 1056 British
Imperial: A09 Pub
Omega: OYL006 British Ale I
CellarScience Dry: ENGLISH
Fermentis Dry: US-04 English

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb Crystal 75°L
- 8 oz Crystal 120°L
- 8 oz Carafo II
- 8 oz Special Roast
- 8 oz Pale Chocolate Malt

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Crystal 75°L
- 8 oz Crystal 120°L
- 8 oz Carafo II
- 8 oz Special Roast
- 8 oz Pale Chocolate Malt

ALL-GRAIN KIT

- 8 lbs British Pale

SPECIALTY MALTS:

- 1 lb Crystal 75°L
- 8 oz Crystal 120°L
- 8 oz Carafo II
- 8 oz Special Roast
- 8 oz Pale Chocolate Malt

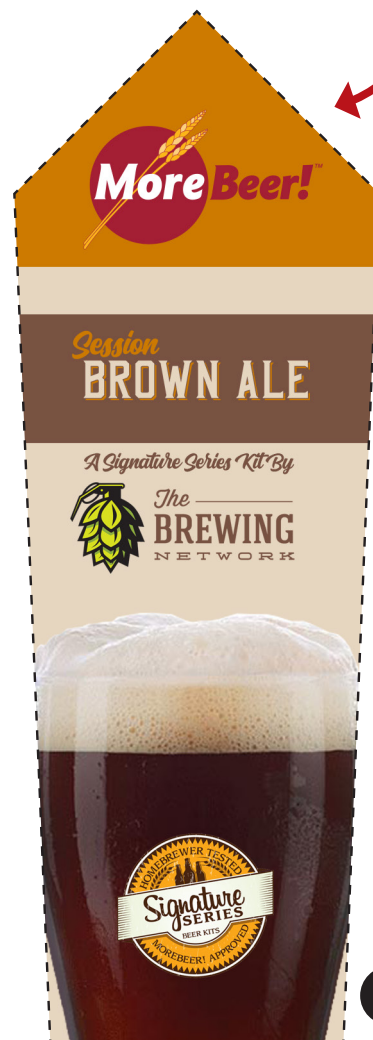
HOPS

- 1.5 oz Northern Brewer – Boil 60 min
- 0.5 oz Northern Brewer – Add at flameout/0 minutes

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT739



FITS OUR TAP HANDLE D1282 PERFECTLY



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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 154°F. We recommend a fermentation temperature in the 66–68°F range.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

SESSION BROWN ALE BY
THE BREWING NETWORK
on MoreBeer.com
to see detailed brewing
instructions & descriptions

LEARN MORE

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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
1.045–50

ACTUAL O.G.

SRM: 29

IBU'S: 28

EST. ABV %: 4.5

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

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!