



CUT THIS OUT FOR
YOUR TAP HANDLE

BODACIOUS BROWN ALE

A Signature Series Kit By Eric

SUGGESTED YEAST

White Labs: WLP002 English
Wyeast: 1968 London ESB
Imperial: A09 Pub
Omega: OYL006 British Ale I
CellarScience Dry: ENGLISH
Lallemand Dry: London ESB

LME KIT

- 9 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 8 oz Pale Chocolate Malt
- 8 oz White Wheat

DME KIT

- 7 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 8 oz Pale Chocolate Malt
- 8 oz White Wheat

ALL-GRAIN KIT

- 11 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 8 oz Pale Chocolate Malt
- 8 oz White Wheat

HOPS

- 1.5 oz Cascade – Steeping Hops, added with grains during steeping
- 0.5 oz Cascade – Boil 75 min
- 2 oz Cascade – Boil last 10 min
- 2 oz Willamette – Add at flameout/0 minutes

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT826

BODACIOUS BROWN ALE

A Signature Series Kit By Eric

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°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

BODACIOUS BROWN ALE
BY ERIC
on [MoreBeer.com](https://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

BEER STATS

EST. ORIGINAL GRAVITY
1.059–62

ACTUAL O.G.

SRM: 18–22

IBU'S: 50–55

EST. ABV %: 5.8

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!