



ONE DOWN BROWN

A **MoreBeer!** Brewmaster Series recipe kit

CUT THIS OUT FOR
YOUR TAP HANDLE

ONE DOWN BROWN

A Brewmaster Series Kit From Pizza Port

SUGGESTED YEAST

White Labs: WLP005 British
Wyeast: 1098 British
Imperial: A01 House
Omega: OYL006 British Ale I
CellarScience Dry: ENGLISH
Fermentis Dry: S-04 English

LME KIT

- 9 lbs Ultralight Liquid Extract
- 8 oz Light Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 40°L
- 6 oz Crystal 75°L
- 6 oz Chocolate Malt
- 4 oz Pale Chocolate Malt
- 2 oz Crystal 120°L

DME KIT

- 7.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 40°L
- 6 oz Crystal 75°L
- 6 oz Chocolate Malt
- 4 oz Pale Chocolate Malt
- 2 oz Crystal 120°L

ALL-GRAIN KIT

- 9 lbs 2-Row

SPECIALTY MALTS:

- 8 oz Crystal 40°L
- 6 oz Crystal 75°L
- 6 oz Chocolate Malt
- 4 oz Pale Chocolate Malt
- 2 oz Crystal 120°L

HOPS

- 0.5 oz Magnum - Boil 60 min
- 0.5 oz Cascade - Boil last 30 min
- 1 oz Cascade - Add at flameout/0 minutes

OTHER ADDITIONS

- Clarifier - Boil last 5 min

XKIT830



FITS OUR TAP HANDLE D1282 PERFECTLY



ONE DOWN BROWN

A Brewmaster Series Kit From Pizza Port

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.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

ONE DOWN BROWN KIT
BY PIZZA PORT
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

BEER STATS

EST. ORIGINAL GRAVITY

1.062–70

ACTUAL O.G.

SRM: 30

IBU'S: 27

EST. ABV %: 6.3

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!