

# CBT NUT BROWN ALE



## SPECIALTY GRAINS

Belgian - Biscuit

AMOUNT	COLOR (°L)	RECIPE %
12 oz	23	17.4%

United Kingdom - Chocolate

AMOUNT	COLOR (°L)	RECIPE %
4 oz	425	5.8%



## EXTRACTS

Briess - Sparkling Amber LME

**AMOUNT**  
3.3 lbs

COLOR (°L)	RECIPE %
10	76.7%



## HOPS

AMOUNT	VARIETY	USE	TIME	IBU
0.5 oz	Kent Goldings	Boil	60 min	19
0.5 oz	Kent Goldings	Boil	5 min	4



**YEAST** White Labs - London Ale Yeast WLP013

ATTENUATION	FLOCCULATION	OPTIMUM TEMP
71%	Medium	66-71 °F

## BATCH SUMMARY

METHOD	STYLE	BOIL TIME	BATCH SIZE	CALORIES	CARBS
Extract	Nut Brown Ale	60 Min	2.5 Gallons	199 (per 12 oz)	22 g (per 12 oz)

ORIGINAL GRAVITY	FINAL GRAVITY	ABV	IBU	SRM
1.060	1.017	5.6%	23	25

# STEPS TO MAKE YOUR BEER

**1.** Heat 2 gallons of water in your pot (kettle) to 150-170 F.



Steep your specialty grains in the hot water for 15 minutes inside of a mesh bag.

**3.** Remove the specialty grains & turn your heat back on.



Add your malt extracts.

**5.** Bring to boil.



Add hops according to hop schedule into second mesh bag.

*Note: the time listed on a recipe is how long before the end of the boil the addition should be made.*

**7.** Sanitize fermentation equipment in between hop additions while your batch is boiling.

**8.** Turn off your heat source after the boil time has elapsed. Top up batch size if necessary.

**9.** Immediately cool your entire batch by putting the pot (kettle) into an ice bath.

**10.** Pour your batch into your sanitized fermenter and close.



Pitch yeast when batch is at appropriate fermentation temperature.

**12.** Ferment 10-14 days.

**13.** Package your beer and bottle condition for 14 days.

**14.** Drink up!