

“Heckuva job, Brownie!”

Brown Ale:

With: 5 lbs. Pale Malt Extract (dry)

1 lb. Dark Malt Extract (dry)

½ lb. Crystal Malt, 60L

¼ lb. Chocolate Malt

1 oz. Fuggle hops

Yeast

Priming sugar

Grain and hop bags

Caps

- How:**
1. Fill boiling receptacle with at least 2 gallons (preferably more) of water. Add grains in bag and heat to 160 degrees. Hold at this temperature for 30 minutes. Remove grain bag and discard.
 2. Bring water to boil. Remove from heat and add all 6 lbs. malt extract. Stir until well dissolved and return to heat, stirring vigilantly until it comes to a boil.
 3. Allow to boil for five minutes, and then add the hops in a hop bag. Set timer for 60 minutes, sit back, have some beer and/or moonshine, and make sure it doesn't boil over.
 4. At 60 minutes, remove from heat. Chill to 70-75 degrees, top up to 5 gallons in your fermenting receptacle, and pitch yeast.
 5. When it's done fermenting, rack to a secondary fermenter for at least 2 weeks, or bottle:
 6. Boil priming sugar in a few cups of water for five minutes or so. Dump in bottling bucket, and rack the beer in. Put in bottles. Put on caps. Wait two weeks or so and your beer will be carbonated!

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(Not to be underestimated!)

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¼ lb. Chocolate Malt
1 oz. fuggle hops
Yeast
Priming sugar
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Caps**

SG: ~1.055

FG: ~1.015

ABV: ~5.3%