



soundhomebrew.com  
206-743-8074

6505 5th Place South  
Seattle, WA 98108

## LEAF DROP AMERICAN BROWN ALE

**OG:** 1.063                      **Color:** 24.3  
**FG:** 1.016                      **ABV:** 6%  
**IBU:** 43.7

Extract	Weight	Percent
Pilsen Light LME	7 lbs	65.1
Dark DME	2 lb	18.6

Steeping Grains	Weight	Percent
Special B	8 oz	4.7
Crystal 40 °L	8 oz	4.7
Special Roast	6 oz	3.5
Chocolate Malt	6 oz	3.5

Hops	Weight	IBU
Centennial, 60 min	1 oz	35.3
Cascade, 15 min	1 oz	5.2
Cascade, 5 min	1 oz	3.2

**Yeast**  
White Labs California V Ale WLP051, Wyeast American Ale II 1272, or Fermentis Safale US-05

**Additional** – Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org)

### Category 19C—American Brown Ale

American Brown Ales are strongly flavored, hoppy, brown beers that originated with American home brewers. The aroma is malty, sweet and rich, and can have a chocolate, caramel, nutty and/or toasty quality. Appearance is light to very dark brown in color. They have medium to high malty flavor with caramel, toasty and/or chocolate flavors, with medium to medium-high bitterness.

<b>Vital Statistics:</b>	OG: 1.045 – 1.060	FG: 1.010 – 1.016
IBUs: 20 – 30	SRM: 18 – 35	ABV: 4.3 – 6.2%

**Commercial Examples:** Bell's Best Brown, Smuttynose Old Brown Dog Ale, Big Sky Moose Drool Brown Ale, North Coast Acme Brown, Brooklyn Brown Ale, Lost Coast Downtown Brown, Left Hand Deep Cover Brown

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
9.75 lbs. US 2 Row  
Add 2oz Black Malt to adjust color.

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 153°F for 1 hour.

Reduce bittering hops to .75 oz and follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

---



---



---



---