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LONDON BROWN SOUTHERN ENGLISH BROWN

OG: 1.039 **Color:** 25.7
FG: 1.012 **ABV:** 3.7%
IBU: 17.2

Extract	Weight	Percent
Munich LME	3.3 lbs	40.2
Gold Light DME	2 lbs	25.2

Steeping Grains	Weight	Percent
Crystal 120°L	1.5 lbs	18.9
CaraPils	8 oz	6.3
Flaked Wheat	8 oz	6.3
Black Malt	4 oz	3.1

Hops	Weight	IBU
Fuggle, 60 min	1 oz	17.2

Yeast
White Labs Burton Ale WLP023, Wyeast Thames Valley Ale 1275, or Fermentis Safale S-04

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

From the BJCP Style Guidelines (bjcp.org) Category 13B - Southern English Brown

A luscious, malt-oriented brown ale, with a caramel, dark fruit complexity of malt flavor. May seem somewhat like a smaller version of a sweet stout or a sweet version of a dark mild. English brown ales are generally split into sub-styles along geographic lines. Southern English (or “London-style”) brown ales are darker, sweeter, and lower gravity than their Northern cousins. Developed as a bottled product in the early 20th century out of a reaction against vinous vatted porter and often unpalatable mild. Well suited to London’s water supply.

Vital Statistics:	OG: 1.033 – 1.042	FG: 1.011 – 1.014
IBUs: 12 – 20	SRM: 19 – 35	ABV: 2.8 – 4.1%

Commercial Examples: Mann’s Brown Ale (bottled, but not available in the US), Harvey’s Nut Brown Ale, Woodeforde’s Norfolk Nog

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
2.5 lbs Minich Malt
2 lbs Golden Promise

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

Mash at 150°F for 1 hour.

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: _____
