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# BETTER HALF BROWN ALE

## AMERICAN BROWN ALE

**OG:** 1.059                      **Color:** 23.9 SRM  
**FG:** 1.014                      **ABV:** 6%  
**IBU:** 60.9

Extract	Weight	Percent
Pilsner LME	7 lb	62.9
Wheat DME	1 lb	9.0

Steeping Grains	Weight	Percent
CaraPils	1.25 lb	11.2
Crystal 40 °L	1.25 lb	11.2
Chocolate Malt	8 oz	4.5
Black Malt	2 oz	1.1

Hops	Weight	IBU
Northern Brewer, 60 min	1.75 oz	48.2
Northern Brewer, 15 min	1.0 oz	7.4
Cascade, 10 min	1.5 oz	5.4
Cascade, 0 min	1.5 oz	0
Centennial, Dry Hop	2.0 oz	0

**Yeast**  
White Labs California Ale WLP001, Wyeast American Ale 1056, 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 Ale

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
8 lbs US 2 Row  
4 oz lb Wheat Malt

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

Mash at 152°F for 1 hour.

Decrease bittering hops to 1 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: \_\_\_\_\_

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