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FLAT CAP BROWN ALE NORTHERN ENGLISH BROWN ALE

OG: 1.056 **Color:** 14 SRM
FG: 1.016 **ABV:** 5.2%
IBU: 22.2

Extract	Weight	Percent
Pilsen Light LME	7 lbs	70
Gold Light DME	1 lb	10

Steeping Grains	Weight	Percent
Special Roast	12 oz	7.5
Victory	8 oz	5
Crystal 40°L	8 oz	5
Pale Chocolate	4 oz	2.5

Hops	Weight	IBU
Kent Goldings, 60 min	1.25 oz	20.8
Kent Goldings, 5 min	0.5 oz	1.4

Yeast

White Labs London Ale WLP013, Wyeast London Ale 1028, or Danstar Nottingham

Additional

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

From the BJCP Style Guidelines (bjcp.org) Category 11C - British Brown Ale

English brown ales are generally split into sub-styles along geographic lines. Drier and more hop-oriented than southern English brown ale, with a nutty character rather than caramel.

Gentle to moderate malt sweetness, with a nutty, lightly caramelly character and a medium-dry to dry finish. Malt may also have a toasted, biscuity, or toffee-like character. Medium to medium-low bitterness. Malt-hop balance is nearly even, with hop flavor low to none (UK varieties). Some fruity esters can be present; low diacetyl (especially butterscotch) is optional but acceptable.

Vital Statistics:	OG: 1.040 – 1.052	FG: 1.008 – 1.013
IBUs: 20 – 30	SRM: 12 – 22	ABV: 4.2 – 5.4%

Commercial Examples: Newcastle Brown Ale, Samuel Smith's Nut Brown Ale, Riggwelter Yorkshire Ale, Wychwood Hobgoblin, Tröegs Rugged Trail Ale, Alesmith Nautical Nut Brown Ale, Avery Ellie's Brown Ale, Goose Island Nut Brown Ale

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
8 Lbs. Maris Otter

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

Mash at 152°F for 1 hour.

Decrease the 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: _____
