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Extract – See Reverse for All-Grain Recipe

# Malty Brown Ale

KIT:300

**Extract**

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

**8 lbs Munich Extract**

**4 oz Maltodextrin**

## Mashing Grain:

Heat strike water to 170f. Mash at 150-154f for 30 min

**8 oz Caravienne**

**8 oz Abbey**

**8 oz Carapils**

**8 oz Crystal 60L**

**4 oz Chocolate**

## Hops:

**1 oz Northern Brewer**

**1 oz British Kent Goldings**

**1 oz British Kent Goldings**

• Bittering Hops boiled for 60 minutes

• Flavoring Hops boiled the last 15 minutes

• Aroma Hops are boiled the last 1 minute

## Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

## Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## Specific Recipe Information:

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.056-60**

**Estimated SRM: 18**

**Estimated IBU's: 31-35**

**Estimated alcohol ABV %: 5.9**

**Suggested fermentation temperature: 68**

### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV**



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All-Grain – See Reverse for Extract Recipe

# Malty Brown

KIT:451

All Grain

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Grain:

**9 lbs 2-Row**  
**1 lb Munich**  
**8 oz Caraviennne**  
**8 oz Abbey**  
**8 oz Carapils**  
**8 oz Crystal 60L**  
**4 oz Chocolate**

**Recipe based on: 70 % Mash Efficiency**

Strike Water Temperature: \_\_\_\_\_F

Mash Temperature: \_\_\_\_\_F Time: \_\_\_\_\_

Sparge Water Temperature: \_\_\_\_\_F Time: \_\_\_\_\_

## Hops:

**1 oz Northern Brewer**  
**1 oz British Kent Goldings**  
**1 oz British Kent Goldings**

- *Bittering Hops boiled for 60 minutes*
- *Flavoring Hops boiled the last 10 minutes*
- *Aroma Hops are boiled the last 1 minute*

## Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

## Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## Specific Recipe Information:

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.054-58**

**Estimated SRM: 16**

**Estimated IBU's: 32-36**

**Estimated alcohol ABV %: 5.3**

**Suggested fermentation temperature: 68**

### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV**