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Janet's Brown Ale

By: Mike 'Tasty' Mcdole

KIT: 154

Extract

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

9lb Ultralight Malt Extract

1lb Dried Malt Extract - Bavarian Wheat

Steeping Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

1lb Carapils

1lb Crystal 40L

4oz Crystal 40L

8oz Chocolate Malt

Hops:

2oz Northern Brewer

1oz Northern Brewer

1.5oz Cascade

1.5oz Cascade

2oz Centennial

• Bittering Hops boiled for 60 minutes

• Flavoring Hops boiled the last 15 minutes

• Flavoring Hops boiled the last 10 minutes

• Aroma Hops are boiled the last 1 minutes

• Dry Hops are added to fermentation for 3-7 days

Wort Clarifying Treatment:

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

Specific Recipe Information:

4oz Corn Sugar – Add at bottling. Boil corn sugar with two cups of water before adding to bottling bucket.

Dry Hops - Wait 7 days after fermentation has begun before adding Centennial Dry Hops. Leave Centennial dry hops in fermenter for 3-7 days.

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.065-1.070

Estimated SRM: 18-22

Estimated IBU's: 60-65

Estimated alcohol ABV %: 6.5%

Suggested fermentation temperature: 66-68F

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

KIT: 454

All Grain

Janet's Brown Ale

By: Mike 'Tasty' Mcdole

Brew Name: _____

Brew Date: _____

Grain:

12lb 2-Row
1lb White Wheat
1lb Carapils
1lb Crystal 40L
4oz Crystal 40L
8oz Chocolate Malt

Recipe based on: 75 % Mash Efficiency

Strike Water Temperature: _____F

Mash Temperature: _____F Time: _____

Sparge Water Temperature: _____F Time: _____

Hops:

2oz Northern Brewer
1oz Northern Brewer
1.5oz Cascade
1.5oz Cascade
2oz Centennial

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 15 minutes
- Flavoring Hops boiled the last 10 minutes
- Aroma Hops are boiled the last 1 minutes
- Dry Hops are added to fermentation for 3-7 days

Wort Clarifying Treatment:

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

Specific Recipe Information:

4oz Corn Sugar – Add at bottling. Boil corn sugar with two cups of water before adding to bottling bucket.
Dry Hops - Wait 7 days after fermentation has begun before adding Centennial Dry Hops. Leave Centennial dry hops in fermenter for 3-7 days.

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.065-1.070

Estimated SRM: 18-22

Estimated IBU's: 60-65

Estimated alcohol ABV %: 6.5%

Suggested fermentation temperature: 66-68F

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