

MARYLAND HOMEBREW

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HONEY NUT BROWN ALE

OG: 1.067 FG: 1.017 ABV: 6.5% IBU's: 39.8

Ingredients:

2 cans (3.3 lbs) light malt extract
1 lb clover honey
.5 carapils
.5 wheat malt
.5 lb Special B
.5 lb Biscuit
.25 lb chocolate
2 oz Styrian Goldings hop pellets
1 oz Fuggles hop pellets
1 oz Willamette hop leafs
White Labs British Ale Yeast Ale or one pkg Nottingham dry yeast
3/4c Priming Sugar

Directions:

1. Steep grains in hop bag in 1.5 gallons of water at 155° for 30 minutes. Remove grains.
2. Add liquid extract and bring to a boil.
3. Add 1 oz Styrian Goldings hops and boil for 15 minutes.
4. Add 1 oz Styrian Goldings hops and boil for 15 minutes.
5. Add 1 oz Fuggles hops and boil 20 minutes.
6. Add 1 oz Willamette leaf hops and honey and boil for 3 minutes.
7. Turn off heat and steep for 10 minutes.
8. Combine wort with water to make five gallons. Strain leaf hops, if necessary.
9. Pitch yeast when wort temperature is between 70-80°.
10. If using one-step fermentation, allow it to sit in the fermenter at 65-70° for about 7 days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow it to sit for another 10-14 days before bottling.
11. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 15 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
12. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks.