

# LOVE2BREW

## NORTHERN ENGLISH BROWN ALE (ALL-GRAIN – 2.5 GALLON)



Northern English Brown Ales are a sub-style of English Brown Ales that have a distinctly more nutty and biscuit flavor when compared to the more caramel notes of Southern English Brown Ales. This brew draws a lot of that nutty/biscuit flavor from our combination of Victory, Brown, and Special Roast Malts. In addition to a delicious malt forward flavor our Northern English Brown Ale has a great English style hop backbone that is balanced very well with the malts to create a the perfect pint for you to enjoy in the comfort of your home.

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.054
- 4.6% ABV (Estimated)
- IBUs: 25.9
- SRM: 17.3
- 60 Minute Boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 3.5 lb. Maris Otter
- 8 oz. Carapils
- 6 oz. Victory Malt
- 4 oz. Brown Malt
- 4 oz. Caramel 80L
- 2 oz. Special Roast
- 2 oz. Chocolate Malt

#### Hops

- 1/2 oz. Willamette (Flavor)
- 1/2 oz. US Fuggle (Flavor/Aroma)
- 1/2 oz. Willamette (Aroma)

#### Yeast Choices

- Safale S-04
- Windsor English Ale Yeast
- White Labs English Ale Yeast (WLP002)
- Wyeast London Ale Yeast (1028)

#### Other

- 2 oz. Priming Sugar

### MASH INGREDIENTS:

- 3.5 lb. Maris Otter
- 8 oz. Carapils
- 6 oz. Victory Malt
- 4 oz. Brown Malt
- 4 oz. Caramel 80L
- 2 oz. Special Roast
- 2 oz. Chocolate Malt

### MASH SCHEDULE:

- Saccharification Rest: 152°F for 60 minutes
- Mashout: 168°F for 10 minutes

### HOP ADDITIONS

- 1/2 oz. Willamette (30 Minutes)
- 1/2 oz. US Fuggle (15 Minutes)
- 1/2 oz. Willamette (5 Minutes)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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