

Sir Galahad's Nut Brown Ale

(American Brown Ale)

Makes 5 Gallons – Extract Brew – 60-Minute Boil

Sugar Content (LBS)	10.25
Projected Original Gravity	1.070
Projected Final Gravity	1.020
Alcohol Content (ABV)	6.62%
Calories (per 12 oz)	234
Bitterness (IBU)	30.1
Color (SRM)	22.7

Ingredients:

6 ½ lbs	Pale Malt Extract
1 lb	Victory Dark Malt
1 lb	British Crystal Malt
1 lb	Orange Blossom Honey
½ lb	Carapils/Dextrin Malt
¼ lb	British Chocolate Malt
1 ½ oz	East Kent Golding Hops (60-Minute Boil)
½ oz	Willamette Hops (5-Minute Boil)
1 tsp	Irish Moss
1 tsp	Gypsum
	White Labs P005 British Ale Yeast

Bring 7 gallons of water to 155° and steep british crystal, victory, british chocolate and carapils malt for 30 minutes. Drain the grain and raise temperature to boiling. Add gypsum, honey, and malt extract, stirring to dissolve. Boil liquor until the boil breaks. Continue to boil for 30 minutes. Add bittering hops and continue to boil for the last 60 minutes. At 75 minutes into the boil, add irish moss. At 85 minutes into the boil, add aroma hops. At 90 minutes, pull off heat and cool down to 70°. Transfer to carboy and areate wort. Pitch yeast (British Ale Yeast works best when started) and ferment in primary for 7 days. Transfer to secondary and ferment for 7 more days. Transfer to keg and carbonate.

