

MARYLAND HOMEBREW

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"NOT SO OLD" CASTLE NUT BROWN ALE

OG: 1.057 ABV: 5.93% IBU's: 36.6

Ingredients:

- 2 (3.3 lb) cans light malt extract
- 1 lb. Belgian aromatic
- .5 lb. Biscuit
- .5 lb. Crystal 80
- 1 oz. Styrian Goldings hop pellets
- 1 oz. Willamette hop pellets
- 1 oz. Willamette hop leafs
- White Labs British Ale Yeast or one package of Nottingham dry ale yeast
- 3/4c Priming Sugar

Directions:

1. Steep grains in hop bag in 1.5 gallons of water at 155° for 30 minutes.
2. Remove grains. Add malt extract and bring to a boil.
3. Add 1 oz. Styrian Goldings hops and boil for 30 minutes.
4. Add 1 oz. Willamette hop pellets and boil 20 minutes.
5. Add 1 oz. Willamette leaf hops and boil for 3 minutes. Turn off heat and steep for 10 minutes.
6. Combine wort with water to make five gallons. Remove leaf hops.
7. Pitch yeast when wort temperature is between 70-80°.
8. 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.
9. 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.
10. 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 with age.