



UNCOMMON BREWERS BACON BROWN ALE

Recipe courtesy of Uncommon Brewers

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.068	1.010	6.8%

INGREDIENTS

9.3 lbs 2-Row Pale Malt
 1.5 lbs Munich
 11.2 oz Beech Smoked Malt
 5.6 oz CaraPils
 5.6 oz Carafa 1

HOPS

1.2 oz Hallertau Hops @ 60 minutes
 0.8 oz Hersbrucker @ 10 minutes
 .2 oz Hersbrucker @ KO

ADJUNCTS

1 lb bacon-cured pork or back bacon
 (as lean as possible, bake @ 350° F to
 reduce fat prior to adding to boil)

YEAST

Wyeast Scottish Ale Yeast - 1728

PROCESS

Mill grains and mash at 148°F for 50 minutes.
 Raise temperature to 158°F for 15 minutes.

Raise temperature to 165°F for Mash Out and sparge
 with 172°F water.

Bring wort to boil. Add bacon and first hop addition.
 Set timer for 60 minutes and finish boil following the
 hop schedule.

After boil, cool wort to 68°F.

Aerate the wort, pitch yeast and ferment at 68°F.

Ferment for 10-14 days. Bottle or keg at 2.2 vol Co2.