



HONEY BROWN ALE

Recipe courtesy of Fifth Season

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.057	1.014	5.6%

INGREDIENTS

8 lbs Marris Otter Pale Malt
½ lb Victory Malt
¼ lb Chocolate Malt
¼ lb English Dark Crystal 150°L
1 lb Honey

HOPS

1 oz Kent Golding Hop Pellets
@ 60 minutes

YEAST

White Labs English Ale Yeast - WLP002
or
White Labs London Ale Yeast - WLP013

PROCESS

Mill your grains and mash at 154°F for one hour.
Sparge and collect your wort.

Bring wort to boil. Set timer for 60 minutes, add your hops and honey*.

Once the boil has completed you'll want to chill wort to 68°F and pitch your yeast/yeast starter.

Ferment for 2 weeks at your yeast's preferred fermentation temperature.

Bottle or keg at 2.3 vol CO2