

Nut Brown Ale

British Brown Ale (13 2)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.27 gal
Boil Time: 60 min
End of Boil Vol: 3.90 gal
Final Bottling Vol: 4.60

Date: 27 Apr 2026
Version: 1.0
Brewer:
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Ingredients

Amount	Name	Type	#	%/IBU	Volume
6.00 gal	Distilled Water	Water	1	-	-
4.0 oz	Chocolate Malt Steep (3.8%) - 350.0 SRM	Grain	2	3.8%	0.02 gal
4.0 oz	Black (Patent) Malt Steep (3.8%) - 500.0 SRM	Grain	3	3.8%	0.02 gal
2.0 oz	Roasted Barley Steep (1.9%) - 300.0 SRM	Grain	4	1.9%	0.01 gal
6 lb 0.0 oz	Amber Dry Extract Boil (90.6%) - 12.5 SRM	Dry Extract	5	90.6%	0.45 gal
1.50 oz	Cascade Boil 60 min (5.5% AA, 22.4 IBUs)	Hop	6	22.4 IBUs	-
0.50 oz	Cascade Boil 5 min (5.5% AA, 1.5 IBUs)	Hop	7	1.5 IBUs	-
70.0 ml	Nottingham Ale Yeast Liquid - White Labs #WLP039	Ale yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.046 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 4.7 %
Bitterness: 23.9 IBUs
Est Color: 23.8 **Est Calories:** 152 cal/12oz

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Measured Calories: 152 cal/12oz

Grain Steeping and Boil Profile

Steep Water Volume: 0.63 gal
Steep Grain Weight: 10.0 oz
Steep Time: 30
Steep Temp: 155.0

Boil Fermentables Weight: 3 lb 9.6 oz
Boil Fermentables Volume: 0.75 gal
Est Boil Water Addition: 25 lb 9.1 oz

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.61 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 100.0 vols
Carbonation Est: Bottle with 3.61 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar
Age for: 30 days
Storage Temperature: 65.0 F

Notes