

# Valley Brown Ale (Partial Mash)

Brewer: Chris Watkins

Style: English Brown

Notes: This is an easy partial mash beer to brew. It's a malty, nutty brown ale that finishes crisp and clean. This was the first recipe that we brewed as a Valley Church WWJB group in Allendale, MI.

## Beer Characteristics:

Color:	50 HCU (22 SRM)	Original Gravity:	1.041
Bitterness:	19 IBU	Final Gravity:	1.008
Final Volume:	5 gallons	Alcohol:	4.3% ABV / 3.4% ABW

## Ingredients

Malts / Specialty Grains	3 lb 5oz Amber Malt Extract (DME) 2 cups brown sugar 8oz American Crystal Malt 10L 8oz American Crystal Malt 60L 4oz British Chocolate Malt
Hops	2 oz Willamette (4.25% AA)
Yeast	Whitelabs British Ale (WLP 005)
Adjuncts	2.5 tsp Irish Moss

## Instructions:

- (1) Crush Grains
  - a. If specialty grains are not already crushed, then place in zip-lock bag and use rolling pin to gently crack open grains. Avoid crushing into powder as much as possible.
- (2) Steep Grains
  - a. Steep grains at 152 degrees for 45 minutes in 2 gallons water
  - b. Remove grains, and sparge with 3 gallons water at 168 degrees (pour through grains)
- (3) Boil Hops and DME
  - a. Add DME, brown sugar and 1oz hops
  - b. After 30min, add 1 more oz hops and Irish moss
  - c. After 30min more, remove from heat
- (4) Cool Wort
  - a. Remove all hops and cool wort in ice bath in sink
- (5) Pitch Yeast
  - a. When wort temp is less than 80 degrees (preferably 75 or below), then add to fermentation bucket (or carboy) with remaining 3 gallons of water and mix well
  - b. Pitch yeast
  - c. Stir bucket (or shake carboy) to aerate yeast to get it started
  - d. Add airlock and wait for the magic to happen (it should start bubbling within 24 hours)