

# Nut Brown Ale

Source: Jamil Zainasheff

## Extract:

7 lbs. Light LME  
12 oz. Special Roast Malt  
8 oz. Victory Malt  
8 oz. Crystal Malt 40L  
4 oz. Pale Chocolate Malt  
1.7oz. Goldings Hops  
Wyeast 1028 or Nottingham yeast

- Heat 2-5 gallons of water to 165°F
- Place grains in a steeping bag and steep at 160°F to 170°F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 5 min. then add 1.2 oz. bittering hops. (Golding)
- At 5 minutes add .5 oz. Aroma hops (Golding)
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68F to 70F.

**Other Options:** For improved hop utilization and a lighter color try a late extract addition by adding 30% of the malt extract at the normal time and 70% of malt extract during the last 5 minutes of boil. For faster fermentation and lower finishing gravities try making a yeast starter. (See Steinbart sheet on making yeast starters).

## All Grain:

9lb. 7oz. Maris Otter Malt  
12 oz. Special Roast Malt  
8 oz. Victory Malt  
8 oz. Crystal Malt 40L  
4 oz. Pale Chocolate Malt  
1.7oz. Goldings Hops  
Wyeast 1028 or Nottingham yeast



## Questions About This Recipe?

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Infusion mash at 152°F for 1 hour. Sparge to 6.5 gallons of wort. Add 1.2 oz. Bittering hops at 60 minutes. Add .5 oz. Hops at 5 minutes. Cool mixture using an ice bath or wort chiller and add to fermenter. Aerate wort (shaking works well) and pitch yeast. Ferment at 68°F to 70°F until complete.

