



BUSTER NUT ENGLISH BROWN ALE

Brew Description: A malty, brown caramel-centric British ale without the roasted flavors of any of the darker beers like Porters or stouts. Smooth as butter yet finishes clean and crisp with just enough residual sweetness to make this the perfect autumn and winter beer around.

Commercial examples include: Newcastle Brown Ale, Samuel Smith's Nut Brown Ale, Rigg welter Yorkshire Ale, Wychwood Hobgoblin, Alesmith Nautical Nut Brown Ale, Goose Island Nut Brown Ale, Sam Adams Brown.

INSTRUCTIONS:

For beginner instructions on how to home brew, please check out our guide by following this link.

1 CLEANING & SANITATION

Clean and sanitise all brewing equipment that will come into contact with your beer (including fermenter, spoons, can openers, thermometers, air locks, etc.) with a quality no-rinse sanitiser, such as StellarSan.

2 PREPARE INGREDIENT CANS

Fill your kitchen sink with water as hot as your tap water goes and put your two cans of malt extract in to soften the syrup contents inside to allow for easier pouring. Allow +10-minutes for contents to soften.

2 STEEPING SPECIALTY GRAINS

Put 2L of good-tasting water into a small kitchen bot that has a lid. Bring the water up approximately 70°c and turn out the flame. Put the provided

KegLand

WHAT IS IN THE KIT:



- 1 x Muntons Connoisseurs Nut Brown Ale (1.8kg) Ingredient Can
- 1 x Muntons Maris Otter Liquid Malt (1kg)
- 1 x Simpsons Medium Crystal steeping malt (250g)
- 1 x Lallemand Nottingham English Ale Yeast (11g)

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YOUR TAP HANDLE**



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250g of light crystal malt into the mesh sock provided and tie off the ends; make sure the malt can move around freely in the bag to ensure good flavor extraction. Let the grain soak for 30-minutes stirring occasionally. You may need to give the stove a few short bursts to bring the heat back up, but a little bit of temperature drop is fine. After 30-minutes, pull the bag out and give it a squeeze to get all the liquid out. Add this liquid to the fermenter in the next step.

4 ADDING EVERYTHING TO THE FERMENTER

Take your ingredient cans out of the hot water in the sink and open them with your sanitized can opener. Make sure your can top is sanitized too. Pour the syrupy contents of both cans into the sanitised fermenter. A sanitised silicone spatula and some boiled water can be used to dissolve and get the rest of the syrup out. Mix up the contents of the fermenter well with your sanitised brewing spoon (avoid wood because it harbors bacteria).

Top up your fermenter to the 19-liter mark on your fermenter with cold tap water. You want the beer to be below 20°c by the time you get to 20-liters, so if its too hot as you're approaching 20L, you might want to add some ice cubes or the chilled water you prepared a day in advance to get you there.

5 PITCHING THE YEAST

Open your sachet of yeast with a sanitised pair of scissors. Sprinkle the contents of the sachet evenly over the beer. Put the sanitised lid on your full fermenter and wait 5-minutes for the yeast to rehydrate, then cover the airlock hole with your sanitised thumb and rock the fermenter back and forth vigorously to aerate it so the yeast has plenty of oxygen to work well. Put the air lock into your fermenter filled with a bit of sanitiser.

6 FERMENTING YOUR BEER

This step is the most important to get great tasting finished beer. Place the fermenter in a part of the house that will ensure the fermenting beer stays between 15-20°c (any higher and you will start to get undesirable off-flavors; any lower and the yeast may go to sleep). In winter, this can be maintained with a heat belt, but the absolute best way to ensure you get great consistently good beers is to get a temperature-controlled fridge and make yourself a fermentation chamber. This can be done cheaply with a small cheap/free fridge off Gumtree, an inexpensive temperature controller and a heat belt. You just plug the fridge and heat belt into the controller and put the fermenter in, dial in the temperature and forget about it! This setup will get you the best tasting beer.

7 KEG/BOTTLE YOUR FINISH BEER

Your beer will take 1-2 weeks to fully ferment. Make sure you have a stable hydrometer reading consecutively over 3 days to be sure it's done. Once your beer has finished fermenting, bottle or keg as usual. Please refer to our detailed beginners guide for tips on how to do this. These sorts of beers can be enjoyed as soon as they're carbonated, but they will really benefit from a few weeks of aging. During this time, the yeast will settle out, creating a very clear beer and the flavours will meld together better and smooth out.



MY RATING:

1 2 3 4 5

APPEARANCE

AROMA

TASTE

OVERALL

BREW DAY QUESTION?

Our friendly staff are ready to help!

EMAIL US 24/7
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TIPS & TRICKS

LOOKING TO MAKE IT AN AMERICAN STYLE BROWN ALE?

Swap out the English yeast for an American yeast and make a hop tea with 50gm American hops added to the brew.