

Midwest Homebrewing Supplies
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HONEY NUT BROWN

1. Sterilize all equipment.
2. Steeping.
 - a. Add 2 gallons of water to the boiling pot.
 - b. Add specialty grains (in a steeping bag) to the boiling pot.
 - c. Bring the water temperature in the boiling pot to 155 degrees.
 - d. Steep the grains in the boiling pot at 155 degrees for 30 minutes.
 - e. Remove the boiling pot from the heat to rest with the grains for 10 minutes.
 - f. Carefully remove the grains from the boiling pot allowing excess liquids to drain back into the boiling pot – gently squeeze if necessary.
 - g. Discard the steeped grains.
3. Boiling – bring the boiling pot to a boil.
 - a. Add the gypsum to the boiling pot.
 - b. Add the malt extract to the boiling pot – stir so that the malt does not burn.
 - c. Bring the boiling pot back to a boil.
 - d. Add the boiling bag containing Northern Brewer bittering hops.
 - e. Boil for 40 minutes – stir occasionally.
 - f. Add the wort chiller to the boiling pot.
 - g. Boil for 5 additional minutes – stir occasionally.
 - h. Add the honey to the boiling pot – stir so that the honey does not burn.
 - i. Add the irish moss to the boiling pot.
 - j. Boil for 10 additional minutes – stir occasionally.
 - k. Add the Willamette aroma hops to the boiling bag.
 - l. Boil for 5 additional minutes.
 - m. Remove the boiling pot from the heat to rest with the hops for 3 additional minutes.
 - n. Carefully remove the hops from the boiling pot allowing excess liquids to drain back into the boiling pot – gently squeeze if necessary.
 - o. Discard the hops.
4. Cool the Wort.
 - a. Cool the wort in the boiling pot down to around 75 degrees.
 - b. Remove the wort chiller from the boiling pot.
5. Primary Fermentation.
 - a. Add 3 gallons of water to the primary fermenter – 7 to 8 gallon bucket.
 - b. Add the chilled wort to the primary fermenter – strain to remove remaining solids.
 - c. Add additional water to the primary fermenter – total liquid volume is 5.5 gallons.
 - d. Take an initial specific gravity reading (around 1.050).
 - e. Add the yeast to the primary fermenter – wort temperature must be around 70 degrees.
 - f. Add lid with air lock to the primary fermenter.

6. Secondary Fermentation – after 10 to 14 days.
 - a. Take a final specific gravity reading (around 1.017).
 - b. Rack the beer to the cleaned and sanitized secondary fermenter – 5 gallon carboy.
 - c. Add bung with air lock to the secondary fermenter.
7. Bottling – after 10 to 14 days.
 - a. Dissolve Priming Sugar in two cups of water.
 - b. Bring the sugar solution to a slow boil for five minutes.
 - c. Pour the sugar solution into the cleaned and sanitized bottling bucket.
 - d. Rack the beer from the secondary fermenter into the bottling bucket.
 - e. Bottle!!!

Kit includes:

- 6 lbs Briess Amber Malt Extract
- 2 lbs of Minnesota Clover Honey
- 8 oz Crystal 10 Malt
- 4 oz Chocolate Malt
- Pre-mixed Specialty Grains
- 2 oz Northern Brewer Hops (Bittering)
- 1 oz Willamette Hops (Aroma)
- Gypsum
- Irish Moss
- White Labs British Ale Liquid Yeast
- Priming Sugar