

# LOVE2BREW

## SOUTHERN ENGLISH BROWN ALE (ALL-GRAIN – 2.5 GALLON)



Southern English Brown Ales are a sub-style of English Brown Ales that have a distinctly more caramel sweetness and dark fruit notes than its more biscuit/bready counterpart the Northern English Brown Ale. When you brew this beer you will enjoy big notes of caramel, toffee, and some dark fruit hints with no noticeable hop flavor that pours a very dark brown with a tan fluffy head. True to style these brews are fairly low gravity and can be enjoyed in multiples! If you're seeking a traditional English Brown Ale to enjoy in the comforts in your home this is the brew for you.

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 1 Week Bottle Conditioning
- Original Gravity: 1.041
- 3.9% ABV (Estimated)
- IBUs: 14.0
- SRM: 26.2
- 60 Minute Boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 3 lb. English Pale Malt
- 8 oz. Caramel 90L
- 4 oz. Special Roast
- 4 oz. Chocolate Malt
- 2 oz. Carafo I

#### Hops

- 1/4 oz. UK Kent Goldings (Bittering)

#### Yeast Choices

- Safale S-04
- Windsor Ale Yeast
- White Labs English Ale Yeast (WLP002)
- Wyeast Whitbread Ale Yeast (1099)

#### Other

- 2 oz. Priming Sugar

### MASH INGREDIENTS:

- 3 lb. English Pale Malt
- 8 oz. Caramel 90L
- 4 oz. Special Roast
- 4 oz. Chocolate Malt
- 2 oz. Carafo I

### MASH SCHEDULE:

- Saccharification Rest: 154°F for 60 minutes
- Mashout: 168°F for 10 minutes

### HOP ADDITIONS

- 1/4 oz. UK Kent Goldings (60 Minutes)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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