

\$51.99

Nutty Senile Ol' Retiree Nut Brown Ale

Ingredients:

- 6.6 lbs. Amber Liquid Malt Extract
- Crushed Crystal and Victory Malts
- 1 oz Fuggle hops
- 1 oz. Kent Golding hops
- Extract of Hazelnut
- Yeast
- Priming sugar
- Hop and grain bags
- Caps

How:

1. Place Crystal malt in large grain bag and place in the boiling pot with at least 2 gallons of water. Bring to 150 degrees and hold at this temperature for 45 minutes. Sparge (rinse) and remove the grain bag.
2. Bring grain "tea" to a boil. Remove from heat and add malt extract. Stir like a crazy person so it's all dissolved-like and return to heat. Bring back to a boil, watching vigilantly and stirring regularly to avoid a boil-over.
3. After 5 minutes of vigorous boiling, add the Fuggle hops in a hop bag. Set your timer for 60 minutes. Continue to keep an eye on it and stir regularly.
4. At end of 60 minutes, throw in the ounce of Kent Golding hops & hazelnut extract. Chill wort to 70-75 degrees, dump in fermenting bucket, top up with water to 5 gallons, and pitch yeast.
5. Party at the VFW this Thursday night, 6-9. Rocky Mountain Oyster buffet included in ticket price.
6. When fermentation is complete, rack to secondary, or bottle if you're impatient (or think you might not make it another two weeks).
7. To bottle, dissolve priming sugar in a couple cups of boiled water. Add to bottling bucket, rack in the beer, and bottle. It's ready when there are bubbles (2 weeks or so).

O.G.: 1.052 – 1.056
Target ABV: 5 – 5.5

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