



BRIESS®

MALT & INGREDIENTS Co.

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

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Briess Carabrown® Beer

Recipe for 7.5bbl batch

Description: This light brown ale has the amber/orange hues of an Octoberfest. Malty and Lightly hopped, it's a well balanced session beer with toasty/bread-like notes. Recipe developed by Bill Eye, Dry Dock Brewing Co. Aurora, Colorado, and David Richter, Briess Division Manager-West.

Quantity	Ingredient	Comment
350 lbs	Briess Pale Ale Malt	
50 lbs	Briess Carabrown® Malt	
15 lbs	Briess Caramel Munich 60L	

Brewing Procedures:

1. Mash grains at 153° F for 45 minutes.

Total boil time = 90 minutes

2. 70 minutes into boil add U.S Goldings (5%AA) pellets

3. 20 minutes into boil add U.S Goldings (5%AA) pellets

4. End of Boil: Willamette (5.1% AA) pellets

5. American Ale Yeast

OG 12.5° Plato

IBUs 25