

# Charlie's Brown (All Grain)

A hoppy American brown ale written exclusivley for  
Bitter & Esters by **Charlie Papazian!**  
Relax, Don't worry, Have a Homebrew!



SEE WHAT YOU CAN BREW

## Ingredients

### Grains (Calculated for 75% efficiency)

7 lbs Maris Otter Pale malt  
1 lb Caramel Malt 10°L  
.5 lbs Honey Malt  
.5 lbs Aromatic Malt  
.25 lbs Debittered Black Malt 550°L  
.25 lbs Chocolate malt 350°L

### Hops

1 oz Liberty	4.5% AA	60 min
1 oz Mosaic	11.6% AA	15 min
.5 oz Nelson Sauvin	11.4% AA	1 min
.5 oz Mosaic	11.6% AA	1 min
.75 Nelson Sauvin	11.4% AA	DH 7 Days
1/4 tsp Irish Moss		

### Yeast

1 vial White Labs Cry Havoc liquid yeast or  
1 package Wyeast 2112 California Lager Liquid Yeast  
4 oz. corn sugar for priming

5 gallons

Color:  
26 SRM

Bitterness:  
38 IBU

PBG:  
1.038

OG:  
1.050

FG:  
1.012

Alcohol  
5.0% Vol

## Brew day checklist:

- |               |                            |
|---------------|----------------------------|
| • Brew pot    | • Hydrometer               |
| • Fermenter   | • Sanitizer                |
| • Lid         | • Scissors                 |
| • Airlock     | • Pot Holders              |
| • Spoon       | • Timer                    |
| • Grain Bag   | • Strainer                 |
| • Thermometer | • Ice bath or wort chiller |

## Preparation

1. Prepare sanitizer in fermenter bucket (1 oz Star San to 5 gallons water). Soak thermometer, strainer, airlock, measuring cup and anything else that will touch the cool wort.
2. If using Wyeast 2112 California yeast, Smack the nutrient pack inside, put aside. Pack will swell up in an hour or so. Yeast is ready to pitch in 3 hours.

**Remember** Cleanliness is essential *Anything that touches the cool wort must be sanitized!*

## Process

1. Preheat mash tun with boiling water.
2. A step infusion mash is employed to mash the grains.
3. Add 9 quarts of 140°F water to the crushed grain, stir, stabilize and hold the temperature at 132°F for 30 minutes.
4. After 30 minutes add 4.5 quarts of boiling water to mash to bring temperature up to 155°F and hold for 30 minutes.
5. After 30 minutes drain some wort into a pitcher and add back to mash a few times until wort runs clear. This is the vorlauf step and helps establish the grain bed.
6. Lauter and sparge with 3.5 gallons of 170°F water.
7. Total pre boil wort volume should be 6.5 gallons. Pre boil gravity should be 1.038
8. Bring wort to a boil.
9. Once wort is boiling add .75 oz of Liberty hops.
10. Forty Five minutes later add .5 oz of Mosaic hops and 1/4 tsp Irish Moss.
11. Fourteen minutes later add .5 oz Nelson sauvin and .5 oz Mosaic hops.
12. One minute later turn off heat.
13. Cool wort down to 70°F.
14. Transfer wort to sanitized fermenter (straining through sanitized strainer to strain out hops).
15. Total wort volume should be 5 gallons.
16. Collect enough wort to take hydrometer reading.
17. Shake fermenter vigorously or pour wort back and forth into brew pot to oxygenate (important), then pitch (add) yeast into fermenter.
18. Cover fermenter, add sanitized airlock (with sanitizer in it) and allow beer to sit and ferment in 65 to 70°F area away from light for 7 days.
19. After 7 days rack beer to secondary carboy and add .75 oz Nelson Sauvin hops for dry hopping. If you have the capability, cellar your beer at 55°F for another week. If not, let sit at fermentation temperature for one week.
20. After 1 week of dry hopping take a hydrometer reading. If you hit your final gravity and the beer is clear and tastes good, you are ready to bottle.



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Brew Date \_\_\_\_\_

Bottle Date \_\_\_\_\_

OG \_\_\_\_\_

FG \_\_\_\_\_

Notes \_\_\_\_\_

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### Bottling Day Checklist:

- Fermented Wort
- Priming Sugar
- Bottling Bucket
- Tubing
- Bottle Filler
- Bottle Brush
- Bottles
- Bottle Capper
- Bottle Caps
- Sanitizer
- Paper Towels

### Bottling Day

1. You will need 48 clean 12 Oz. bottles for a typical 5 gallon batch.
2. Boil 2 cups water with 4 oz. corn sugar. Allow this solution to cool to 70 degrees.
3. Fill your bottling bucket with sanitizer (put your tubing in the bucket to be sanitized for later). Attach your bottle filler to the spigot and fill your bottles half way with sanitizer. Shake them up so you get the whole bottle wet with sanitizer.
4. Remove bottle filler (put somewhere sanitized, like a plate with sanitizer on it), make sure spigot is closed and dump out the rest of the sanitizer. Do not worry if there is foam left over. Pour some sanitizer in a bowl and soak your bottle caps in it. Pour out sanitizer in bottles.
5. Gently pour corn sugar solution into sanitized bottling bucket.
6. Gently rack (transfer) beer to sanitized bottle bucket (with corn sugar solution in it) using sanitized tubing attached to fermenter spigot. Do not let beer splash, be gentle.
7. Rack all of the beer but leave the muck at the bottom of the fermenter. This is called Trub. If a little gets in the bottling bucket that is okay, but that's when you stop racking.
8. Attach bottle filler to spigot on bottling bucket. Fill sanitized bottles to top of bottle. When you pull the bottle out of the bottle filler it will leave a small space at the top of the bottle. You want this. It is a good idea to have a pot or pail under the bottle while filling because left over foam from the sanitizer might spill over the top of the bottle.
9. Put your sanitized cap on the bottle, center your capper over the bottle and push both handles all the way down. Then pull the handles all the way up. It's fun to do with a friend taking turns capping and filling.
10. Let bottles sit at 65 to 75 °F away from light for 2 weeks.
11. Chill beer.
12. Pour beer into glass being careful not to pour yeast sediment from bottom of bottle.
13. Relax, don't worry and have a homebrew.!