



American Homebrewers Association®

BIG BREW

2021 RECIPE

Janet's Brown Ale

Recipe courtesy Mike "Tasty" McDole

Recipe for 5 US gallons (18.9 L)

Janet's Brown Ale is no stranger to the world of homebrewing recipes. Mike McDole took home a medal when this recipe won gold in Category 10: Brown Ale at the American Homebrewers Association (AHA) National Homebrew Competition (NHC) in 2004. The award-winning recipe was then featured in Jamil Zainasheff and John Palmer's book, *Brewing Classic Styles*, as an example of a bigger, hoppier American Brown Ale. In 2009, McDole took gold again at the AHA NHC with an updated recipe that he categorized as Imperial Brown Ale, but this time in Category 23: Specialty Beers. Though Janet's Brown Ale deviates a bit from the style guidelines for a traditional American Brown Ale, surely you will not be upset by the higher IBUs and ABV after taking a sip!

Malts & Adjuncts:

for 5 U.S. gallons (18.9 L)

*If you prefer a more sessionable beer, feel free to omit the corn sugar to reduce the ABV from 7.4% to 6.6%

- 11.8 lb. (5.35 kg) pale malt
- 1.3 lb. (590 g) dextrin malt
- 1 lb. (454 g) 40L crystal malt
- 0.8 lb. (363 g) wheat malt
- 0.4 lb. (181 g) 350L chocolate malt
- 0.5 lb. (227 g) corn sugar @ 0 min

Hops:

- 1.25 oz. (35 g) US Northern Brewer pellet hops, 5.1% a.a. (mash)
- 1.25 oz. (35 g) US Northern Brewer pellet hops, 5.1% a.a. (60 min)
- 0.75 oz. (21 g) US Northern Brewer pellet hops, 5.1% a.a. (15 min)
- 1.25 oz. (35 g) Cascade pellet hops, 5.6% a.a. (10 min)
- 1.75 oz. (50 g) Cascade whole hops, 5.8% a.a. (0 min, hopback)
- 1.75 oz. (50 g) Centennial pellet hops, 10.5% a.a. (dry hop)

Yeast:

- Lallemmand LalBrew BRY-97 West Coast Ale Yeast, Fermentis US-05, Wyeast 1217-PC, West Coast IPA, or White Labs WLP001 California Ale Yeast

Water Profile:

- Ca 110 ppm, Mg 18 ppm, Na 17 ppm, SO4 350 ppm, Cl 50 ppm

Additional Items:

- 1 cup (190 g) corn sugar (if priming in bottles)

Brewing Notes:

Mash the malts with the mash hops at 154°F (68°C) for 30 minutes. Raise to 170°F (77°C) and hold for 15 minutes. Sparge at 170°F (77°C) for 45 minutes. Collect 6.5 gallons (24.5 L) of wort. Heat to boiling and boil the wort 60 minutes, adding hops at the times indicated in the recipe. Adjust original gravity post-boil with reverse osmosis water as required. Chill the wort to approximately 68°F (20°C). Pitch yeast, and ferment between 60°F and 68°F (15.5–20°C) until complete. Prime and bottle condition, or serve from keg if naturally conditioned during aging.

Original Gravity: 1.074 (18°P)

Final Gravity: 1.018 (4.6°P)

Approximate Color: 20 SRM

Bitterness: 38 IBU

Alcohol: 7.4% by volume

Extract Version:

- 7.5 lb. (3.4 kg) Briess Golden Light Liquid Malt Extract
- 12 oz. (340 g) Briess Bavarian Wheat Liquid Malt Extract
- 1.3 lb. (590 g) dextrin malt
- 1 lb. (454 g) 40L crystal malt
- 0.4 lb. (181 g) 350L chocolate malt
- 0.5 lb. (227 g) corn sugar @ 0 min

Steep the dextrin malt, crystal malt, chocolate malt, and mash hops in a grain bag at 154°F (68°C) for 30 minutes in 1.5 gallons (5.7 liters) water. Remove the grains and mash hops and fully dissolve the malt extracts in the hot wort. Adjust kettle volume to 6.5 gallons (25 liters) with reverse osmosis water. Proceed with the boil and follow the remaining recipe as above.

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