

# WIRELESS BROWN ALE

Hey groovers, ready for a hip brown ale to top the charts? This fab little number will have you hiping and jiving as it pours dark amber brown into the glass under a smooth tan head. Chocolate, toffee and pine aromas sing out followed by the hi-fidelity flavours of more chocolate, toffee and this time citrus. Cascade and Centennial hops and cracked chocolate malt crank up the volume before fading into a neat bitter finish.



Beer Style	Ale, Dark
Flavour Profile	Malty, Hoppy, Resinous, Citrus, Chocolate
Alcohol Content	6
Colour (EBC)	35
Bitterness (IBU)	56
Volume	9L
Difficulty	Advanced

## INGREDIENTS

- 1 x 1.3kg Mr Beer North West Pale Ale
- 1 x 250g Mr Beer Unhopped Malt Extract - Pale
- 1 x 100g Chocolate Malt
- 1 x 25g Cascade Hops
- 1 x 25g Centennial Hops
- 1 x 72g Mr Beer Carbonation Drops

## 1. MIX

- *The Day Before:* Line a pot (at least 5 litres) with a mesh cleaning cloth (pulled straight from the pack).
- Place the Chocolate Malt in a plastic zip-lock sandwich bag and crack using a rolling pin.
- Add the cracked Chocolate Malt into 2 litres of cold water, fit the lid and sit in the fridge overnight.
- *Brew Day:* Remove from the fridge then gather up the corners of the mesh cloth and lift, allowing the liquid to drain from the grains back into the pot.
- Place the strained liquid onto the stovetop and bring to the boil for 5 minutes.
- Remove from the heat, add the Cascade Hops, and set the pot in a cold/ice water bath to cool (about 15 mins).
- Strain the liquid into the Fermenting Vessel (FV).
- Add the Mr Beer North West Pale Ale and the Mr Beer Unhopped Malt Extract – Pale to the FV and stir to dissolve.
- Top up with cold tap water to the 6 litre mark.
- Check the temperature and top up to the 9 litre mark with warm or cool water (refrigerated if necessary) to start the brew at 18°C- 20°C.
- Sprinkle the brew can yeast and fit the lid.

## 2. BREW

- Place the FV in a location out of direct sunlight and try to ferment between 18C - 22C.
- Fermentation should take 7 to 14 days.
- On day 5, once the foam subsides, add the Centennial Hops.
- At around day 7 check the specific gravity (SG).
- Check the SG again the following day and so on.

## 3. BOTTLE

- The brew is ready once the SG has stabilised over a couple of days.
- Gently fill clean PET bottles to about 3cm from the top.
- Add 2 carbonation drops per bottle and secure the caps.
- Store the bottles upright in a location out of direct sunlight.

## 4. ENJOY

- After at least two weeks, check for sufficient carbonation by squeezing the bottles.
- Bottles kept unrefrigerated should improve with age.
- When ready to drink, chill the bottles upright.
- The chilled beer may be poured into clean glassware, leaving the sediment behind.
- Expect the alcohol content to be approximately 6% ABV.