

TableRock Nut Brown Ale clone

(5 gallons/19 L, extract with grains)

OG = 1.055 FG = 1.015

IBU = 18 SRM = 18 ABV = 5.2%

Ingredients

6.6 lbs. (3 kg) Briess light liquid malt extract

1 lb. (0.45 kg) dextrin malt

0.5 lb. (0.23 kg) Carastan malt

6 oz. (168 g) brown malt

4 oz. (112 g) crystal malt (120 °L)

2 oz. (56 g) black patent malt

2 oz. (56 g) chocolate malt

5.8 AAU Willamette hops (60 min.) (1 oz./28 g of 5.8% alpha acids)

1 tsp. Irish moss (10 min.)

White Labs WLP001 (California Ale) or Wyeast 1056 (American Ale) or Safale US-05 yeast

0.75 cup of corn sugar (for priming)

Step by Step

Steep the six crushed grains in 3 gallons (11.4 liters) of water at 150 °F (66 °C) for 30 minutes.

Remove the grains from the wort, add malt extract and bring to a boil. Add Willamette hops, and boil for 60 minutes. Add the Irish moss with 10 minutes remaining in the boil.

When done boiling, add wort to 2 gallons (7.6 liters) cool water in a sanitary fermenter, and top off with cool water to 5.25 gallons (20 liters). Cool the wort to 80 °F (27 °C), heavily aerate the beer and pitch your yeast. Allow the beer to cool over the next few hours to 68-70 °F (20-21 °C) and hold at these cooler temperatures until the yeast has fermented completely. Bottle your beer, age for two to three weeks and enjoy!

All-grain option:

Replace syrup with 9lbs. (4 kg) pale malt, mash your grains at 158 °F (70 °C) for 60 minutes.

Written by Steve Bader

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A homebrew recipe for this commercial Brown Ale out of Idaho.