



Bodhi Brown Ale

American Brown Ale

Despite the familiar name, Bodhi Brown Ale has nothing to do with the famous IPA from Georgetown Brewing. Well, almost nothing. This beer is named after Jon's enormous Chocolate Lab, Bodhizafa. And yes, he is named after that famous IPA from Georgetown Brewing.

Bodhi Brown Ale is an American Style Brown Ale. At an estimated ABV of 6.2% it is on the stronger side for this style. It has a smooth malt character with a caramel and chocolate blend that dominates over the subtle toffee and toasty notes beneath. At 25 IBU there is just enough hop bitterness to add some balance, but not enough to steal the stage from the malty sweetness. American hops are used for both bittering and aroma. Lastly, a clean American style yeast is used to complete the American Brown Ale character of the beer.

This beer is easily brewed with either All Grain, or Extract with specialty grains methods.

BODHI BROWN ALE

- EXTRACT:** 7.75 lb. Golden Light Malt Extract
- SPECIALTY GRAINS:** 0.5 lb. Brown Malt
0.5 lb. Special Roast
6 oz. Crystal 80L
0.25 lb. Pale Chocolate Malt
2 oz. Dark Chocolate Malt
- HOPS:** 0.5 oz. Galena 60 min
0.75 oz. Cascade 10 min
0.5 oz. Cascade 0 min
- YEAST:** Imperial – A07 Flagship
White Labs – WLP001 California Ale
Omega – OYL-004 West Coast I
(or) Dry Yeast - Fermentis Safale US-05
- OTHER:** 4 oz. Corn Sugar (to carbonate at bottling time)
1 tsp. Irish Moss (to clarify – optional – see step 7)

INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 30 - 40 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour malt extract into mixture. Stir until fully dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. Sanitize all equipment that the wort will come into contact with after the boil.
9. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
10. Add contents of boil pot, fill to 5 gallon mark with cold water.

11. When wort has cooled to about 70 degrees pitch yeast and place lid on tight.
12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
13. After fermentation has stopped (17 - 21 days) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
14. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
15. Age beer for two - three weeks at 65 - 70 degrees, chill and enjoy.

- ALL GRAIN:** 10 lb. Golden Promise Malt
0.5 lb. Brown Malt
0.5 lb. Special Roast
6 oz. Crystal 80L
0.25 lb. Pale Chocolate Malt
2 oz. Dark Chocolate Malt

- HOPS:** 0.5 oz. Galena 60 min
0.75 oz. Cascade 10 min
0.5 oz. Cascade 0 min

- YEAST:** Imperial – A07 Flagship
White Labs – WLP001 California Ale
Omega – OYL-004 West Coast I
(or) Dry Yeast - Fermentis Safale US-05

Mash at 152 degrees for 60 minutes. Estimated OG 1.056, FG 1.012.
Estimated IBU 22.2, Estimated SRM 18.8. Estimated ABV 5.8%

**Jon's Homebrew
and Wine Supply**

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