



Art. 056.552.3

<https://www.brouwland.com/en/qr/056.552.3>

## Brew Monk Malt kit - Sister Caramel Brown - for 20 l

This voluminous lady not only touches your soul when she sings in the church choir, she is also a talented organist on the pipe organ. Sister Caramel Brown is a real sweet tooth who can withstand all worldly temptations, except this sweetish, full-bodied dark abbey beer, starring candi sugar.

With this ready-made malt package, according to an ancient recipe, you brew 20 litres of dark abbey beer with a full character, a hint of bitterness and a fruity kick.

- beer type: dark abbey
- original gravity: 1.068
- ABV: 7%
- for 20 litres
- optimal fermentation temperature: 20-25°C

Ingredients: Pils malt (**barley**), Münchener malt (**barley**), Cara-crystal malt (**barley**), Special-B malt (**barley**), Hops Northern Brewer, Candi sugar blond, Caramel, Beer yeast Fermentis SafAle BE-256 (Abbaye). The malt is not crushed. Including brewing schedule.



### Specification

Packing dimensions and weight:

Weight	6.175 kg
Length	32 cm
Height	26.5 cm
Width	23.5 cm
EAN code	5420069827335