

B037: Brownie

Engelsk brown ale

Type: All Grain
Batch Size: 46,50 L
Boil Size: 57,79 L
Boil Time: 60 min
Taste Rating(out of 50): 35,0
Taste Notes:

Date: 02-01-2010
Brewer: Erik Borg
Asst Brewer: Ryan
Equipment: Eriks ny udstyr 50 l
Brewhouse Efficiency: 78,00

Ingredients

Amount	Item	Type	% or IBU
10,00 kg	Pale Ale (8,0 EBC)	Grain	84,03 %
0,60 kg	Cara 120 (120,0 EBC)	Grain	5,04 %
0,60 kg	Melanoidin 40 (40,0 EBC)	Grain	5,04 %
0,30 kg	Special B (Cara 300) (300,0 EBC)	Grain	2,52 %
0,20 kg	Roasted Barley (1400,0 EBC)	Grain	1,68 %
0,20 kg	Wheat, Raw (2,0 EBC)	Grain	1,68 %
42,00 gm	Pilgrim [11,00 %] (60 min)	Hops	19,7 IBU
60,00 gm	Goldings, East Kent [6,80 %] (30 min)	Hops	13,4 IBU
60,00 gm	Goldings, East Kent [6,80 %] (5 min)	Hops	3,5 IBU
2,00 items	Servomyces (Boil 10,0 min)	Misc	
4,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
5,00 kg	Flaskegas (kun for omkostning) (Boil 0,0 min)	Misc	
26,00 gm	Carrageenan (Boil 10,0 min)	Misc	
300,00 gm	Cane Sugar (Bottling 14,0 days)	Misc	
2 Pkgs	SafAle English Ale (Fermentis #S-04, 11,5g)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1,063 SG **Measured Original Gravity:** 1,058 SG
Est Final Gravity: 1,016 SG **Measured Final Gravity:** 1,015 SG
Estimated Alcohol by Vol: 6,06 % **Actual Alcohol by Vol:** 5,61 %
Bitterness: 36,5 IBU **Calories:** 550 cal/l
Est Color: 42,9 EBC **Color:**
 Color

Mash Profile

Mash Name: Mæskeprogram **Total Grain Weight:** 11,90 kg
Sparge Water: 30,91 L **Grain Temperature:** 20,0 C
Sparge Temperature: 78,0 C **TunTemperature:** 20,0 C
Adjust Temp for Equipment: FALSE **Mash PH:** 5,4 PH

Mæskeprogram

Step Time	Name	Description	Step Temp
60 min	Forsukring	Add 38,79 L of water at 71,4 C	66,0 C
10 min	Udmæskning	Heat to 78,0 C over 10 min	78,0 C

Mash Notes:**Carbonation and Storage**

Carbonation Type: Corn Sugar **Volumes of CO2:** 2,4
Pressure/Weight: 287,2 gm **Carbonation Used:** 300
Keg/Bottling Temperature: 20,0 C **Age for:** 28,0 days
Storage Temperature: 3,0 C

Notes

2/1, brygdag:

Største udfordring ved dette bryg var, at det blev brygget ved -8 grader. Det krævede arbejde at holde vandslangen åben for vand, og bordet fri for is.

5/1:

OG 8,5P svarende til 1.018Ö. Glimrende 3 dage efter brygningen.

7/1 omstikning:

2. fermentering

OG: 8,1P, svarende til 1.016Ö

16/1 aftapning:

FG: 8,0P svarende til 1.015Ö

9x5l fustager og 3x0,5 liter flasker

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