

# B039: Brownie

*Engelsk brown ale*

**Type:** All Grain  
**Batch Size:** 49,00 L  
**Boil Size:** 60,65 L  
**Boil Time:** 60 min  
**Taste Rating(out of 50):** 35,0  
**Taste Notes:**

**Date:** 06-02-2010  
**Brewer:** Erik Borg  
**Asst Brewer:**  
**Equipment:** Eriks ny udstyr 50 l  
**Brewhouse Efficiency:** 78,00

## Ingredients

Amount	Item	Type	% or IBU
10,30 kg	Pale Ale (8,0 EBC)	Grain	83,74 %
0,60 kg	Cara 120 (120,0 EBC)	Grain	4,88 %
0,30 kg	Melanoidin 40 (40,0 EBC)	Grain	2,44 %
0,30 kg	Special B (Cara 300) (300,0 EBC)	Grain	2,44 %
0,20 kg	Aroma 150 (150,0 EBC)	Grain	1,63 %
0,20 kg	Oats, Raw (2,0 EBC)	Grain	1,63 %
0,20 kg	Roasted Barley (1400,0 EBC)	Grain	1,63 %
0,20 kg	Wheat, Raw (2,0 EBC)	Grain	1,63 %
42,00 gm	Pilgrim [11,00 %] (60 min)	Hops	18,9 IBU
60,00 gm	Goldings, East Kent [6,80 %] (30 min)	Hops	12,8 IBU
60,00 gm	First Gold [7,80 %] (5 min)	Hops	3,8 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:** 1,061 SG **Measured Original Gravity:** 1,062 SG  
**Est Final Gravity:** 1,015 SG **Measured Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 6,08 % **Actual Alcohol by Vol:** 6,40 %  
**Bitterness:** 35,5 IBU **Calories:** 586 cal/l  
**Est Color:** 42,4 EBC **Color:**  
 Color

## Mash Profile

**Mash Name:** Mæskeprogram **Total Grain Weight:** 12,30 kg  
**Sparge Water:** 36,07 L **Grain Temperature:** 2,0 C  
**Sparge Temperature:** 78,0 C **TunTemperature:** 20,0 C  
**Adjust Temp for Equipment:** FALSE **Mash PH:** 5,4 PH

<b><u>Mæskeprogram</u></b>			
<b>Step Time</b>	<b>Name</b>	<b>Description</b>	<b>Step Temp</b>
60 min	Forsukring	Add 36,90 L of water at 75,2 C	67,0 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:** 302,6 gm **Carbonation Used:** 300  
**Keg/Bottling Temperature:** 20,0 C **Age for:** 28,0 days  
**Storage Temperature:** 3,0 C

**Notes**

6/2, brygdag:  
 OG: 14,7P, svarende til 1.063

14/2, omstikning til 2. fermentering  
 SG 8,1P, svarende til 1.014Ö. Under target, gæren mere effektiv end beregnet. Ændret attenuation fra 73 til 75%.  
 Smager som den skal.

22/2: aftapning.  
 FG: 8,0P svarende til 1.013Ö  
 9x5 l fustager og 8x0,5 l flasker

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