

# Brewsheet: B043: Brownie

*Engelsk brown ale*

**Type:** All Grain                      **Date:** 30-04-2010  
**Batch Size:** 74,00 L                **Brewer:** Erik Borg  
**Boil Size:** 79,40 L                 **Asst Brewer:**  
**Boil Time:** 60 min                 **Equipment:** Eriks ny udstyr 75 l  
**Taste Rating(out of 50):** 35,0      **Brewhouse Efficiency:** 78,00  
**Taste Notes:**

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 103,47 L Water for Brewing

Mash or Steep Grains			
<u>Ingredients for Mashing</u>			
Amount	Item	Type	% or IBU
12,75 kg	Pale Ale (8,0 EBC)	Grain	84,72 %
0,60 kg	Cara 120 (120,0 EBC)	Grain	3,99 %
0,30 kg	Aroma 150 (150,0 EBC)	Grain	1,99 %
0,30 kg	Melanoidin 40 (40,0 EBC)	Grain	1,99 %
0,30 kg	Oats, Raw (2,0 EBC)	Grain	1,99 %
0,25 kg	Roasted Barley (1400,0 EBC)	Grain	1,66 %
0,25 kg	Special B (Cara 300) (300,0 EBC)	Grain	1,66 %
0,30 kg	Wheat, Raw (2,0 EBC)	Grain	1,99 %
<u>Mæskeprogram</u>			
Step Time	Name	Description	Step Temp
60 min	Forsukring	Add 45,15 L of water at 75,2 C	67,0 C
10 min	Udmæskning	Heat to 78,0 C over 10 min	78,0 C
Sparge with 49,32 L of 78,0 C water.			

Boil Wort			
Add water to achieve boil volume of 79,40 L			
Estimated pre-boil gravity is 1,050			
<u>Boil Ingredients</u>			
Boil	Amount	Item	Type
60 min	50,00 gm	Pilgrim [11,00 %] (60 min)	Hops
30 min	15,00 gm	Goldings, East Kent [6,80 %] (30 min)	Hops
30 min	40,00 gm	Goldings, East Kent [4,60 %] (30 min)	Hops
15 min	6,00 gm	Yeast Nutrient (Boil 15,0 min)	Misc
15 min	39,00 gm	Carrageenan (Boil 15,0 min)	Misc
5 min	100,00 gm	First Gold [7,00 %] (5 min)	Hops

0 min	7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc

Cool and Prepare Fermentation			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 74,00 L			
<u>Ingredients for Fermentation</u>			
Amount	Item	Type	% or IBU
0 Pkgs	SafAle English Ale (Fermentis #S-04, 11,5g)	Yeast-Ale	
Measure Actual Original Gravity _____ (Target: 1,050 SG)			
Measure Actual Batch Volume _____ (Target: 74,00 L)			

Fermentation			
30-04-2010 - Primary fermentation (8 days at 20,0 C)			
08-05-2010 - Secondary fermentation (8 days at 20,0 C)			
N/A - Tertiary Fermentation (0 days at 20,0 C)			
Prepare for Bottling/Kegging			
<u>Final Ingredients</u>			
Amount	Item	Type	% or IBU
460,00 gm	Cane Sugar (Bottling 14,0 days)	Misc	
Measure Final Gravity: _____ (Estimate: 1,010 SG)			
16-05-2010 - Bottle with corn sugar: 495			
Age beer for 28,0 days at 2,0 C			
13-06-2010 - Drink and enjoy!			

Notes			
Remove from inventory foretaget. 30/4, brygdag: Mæskede ved 1 grad for høj temperatur. Blev sat til gæring oven i gærkagen fra en Pale Ale, bryg nr. 42. Det var en US-05 og ikke S-03. Begyndte allerede at gære efter kun en time.  9/5, omstikning til 2. gæring: SG: 7,1P svarende til 1.015Ö  16/5, aftapning. FG: 6,9P svarende til 1.014Ö			

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