

B043: Brownie

Engelsk brown ale

Type: All Grain
Batch Size: 74,00 L
Boil Size: 79,40 L
Boil Time: 60 min
Taste Rating(out of 50): 35,0
Taste Notes:

Date: 30-04-2010
Brewer: Erik Borg
Asst Brewer:
Equipment: Eriks ny udstyr 75 l
Brewhouse Efficiency: 78,00

Ingredients

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 %
50,00 gm	Pilgrim [11,00 %] (60 min)	Hops	15,4 IBU
40,00 gm	Goldings, East Kent [4,60 %] (30 min)	Hops	4,0 IBU
15,00 gm	Goldings, East Kent [6,80 %] (30 min)	Hops	2,2 IBU
100,00 gm	First Gold [7,00 %] (5 min)	Hops	3,9 IBU
6,00 gm	Yeast Nutrient (Boil 15,0 min)	Misc	
7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
39,00 gm	Carrageenan (Boil 15,0 min)	Misc	
460,00 gm	Cane Sugar (Bottling 14,0 days)	Misc	
0 Pkgs	SafAle English Ale (Fermentis #S-04, 11,5g)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1,050 SG **Measured Original Gravity:** 1,049 SG
Est Final Gravity: 1,010 SG **Measured Final Gravity:** 1,014 SG
Estimated Alcohol by Vol: 5,09 % **Actual Alcohol by Vol:** 4,56 %
Bitterness: 25,4 IBU **Calories:** 461 cal/l
Est Color: 35,4 EBC **Color:**
 Color

Mash Profile

Mash Name: Mæskeprogram **Total Grain Weight:** 15,05 kg
Sparge Water: 49,32 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

<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

Mash Notes:**Carbonation and Storage**

Carbonation Type: Corn Sugar ***Volumes of CO2:*** 2,5
Pressure/Weight: 486,7 gm ***Carbonation Used:*** 495
Keg/Bottling Temperature: 20,0 C ***Age for:*** 28,0 days
Storage Temperature: 2,0 C

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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