

# Brewsheet: B047: Brownie

*Engelsk brown ale*

**Type:** All Grain                      **Date:** 12-08-2010  
**Batch Size:** 55,00 L                **Brewer:** Erik Borg  
**Boil Size:** 67,49 L                  **Asst Brewer:**  
**Boil Time:** 60 min                  **Equipment:** Eriks ny udstyr 55 l  
**Taste Rating(out of 50):** 35,0      **Brewhouse Efficiency:** 88,00  
**Taste Notes:**

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 79,00 L Water for Brewing

Mash or Steep Grains			
<u>Ingredients for Mashing</u>			
Amount	Item	Type	% or IBU
9,50 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	82,61 %
0,45 kg	Cara 20 (20,0 EBC)	Grain	3,91 %
0,45 kg	Melanoidin 40 (40,0 EBC)	Grain	3,91 %
0,30 kg	Cara 120 (120,0 EBC)	Grain	2,61 %
0,30 kg	Roasted Barley (1400,0 EBC)	Grain	2,61 %
0,30 kg	Special B (Cara 300) (300,0 EBC)	Grain	2,61 %
0,20 kg	Wheat, Raw (2,0 EBC)	Grain	1,74 %
<u>Mæskeprogram</u>			
Step Time	Name	Description	Step Temp
60 min	Forsukring	Add 34,50 L of water at 73,0 C	67,0 C
10 min	Udmæskning	Heat to 78,0 C over 15 min	78,0 C
Sparge with 44,51 L of 79,0 C water.			

Boil Wort			
Add water to achieve boil volume of 67,49 L			
Estimated pre-boil gravity is 1,051			
<u>Boil Ingredients</u>			
Boil	Amount	Item	Type
60 min	35,00 gm	Pilgrim [11,00 %] (60 min)	Hops
30 min	40,00 gm	Goldings, East Kent [4,60 %] (30 min)	Hops
10 min	7,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc
10 min	11,00 gm	Servomyces Mix (Boil 10,0 min)	Misc
10 min	12,00 gm	Klar urt (Boil 10,0 min)	Misc
5 min	35,00 gm	Goldings, East Kent [4,60 %] (5 min)	Hops
5 min	47,00 gm	First Gold [7,00 %] (5 min)	Hops

0 min	5,60 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 55,00 L			
Ingredients for Fermentation			
Amount	Item	Type	% or IBU
2 Pkgs	SafAle English Ale (Fermentis #S-04, 11,5g)	Yeast-Ale	
Measure Actual Original Gravity _____ (Target: 1,057 SG)			
Measure Actual Batch Volume _____ (Target: 55,00 L)			

Fermentation	
12-08-2010	Primary fermentation (16 days at 20,0 C)
28-08-2010	Secondary fermentation (7 days at 20,0 C)
N/A	Tertiary Fermentation (0 days at 20,0 C)
Prepare for Bottling/Kegging	
Measure Final Gravity: _____ (Estimate: 1,012 SG)	
04-09-2010	Keg beer at 20,0 C at a pressure of 190,6 KPA
Age beer for 28,0 days at 2,0 C	
02-10-2010	Drink and enjoy!

Notes
<p>Remove from inventory foretaget.  12/8 Brygdag:  Første bryg med Weyermann Pale Ale malt.  En meget høj bryghuseffektivitet. 88%  Og næsten 95% effektivitet i kokekarret.</p> <p>27/8, omstikning:  Omstikning til 2. fermentering.  SG: 7,6P, svarende til 1.013. Ikke helt nede endnu.  Har stået længere end de planlagte 5 dage på 1. fermentering.</p> <p>4/9 Tapning:  Tappet på tre Corneliusfade  FG=7,4 svarende til 1.012.</p>

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