

# B051: Brownie

*Engelsk brown ale*

**Type:** All Grain  
**Batch Size:** 55,00 L  
**Boil Size:** 67,49 L  
**Boil Time:** 60 min  
**Taste Rating(out of 50):** 35,0  
**Taste Notes:**

**Date:** 06-11-2010  
**Brewer:** Erik Borg  
**Asst Brewer:**  
**Equipment:** Eriks ny udstyr 55 l  
**Brewhouse Efficiency:** 81,00

## Ingredients

Amount	Item	Type	% or IBU
9,50 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	85,39 %
0,40 kg	Cara 20 (20,0 EBC)	Grain	3,60 %
0,40 kg	Melanoidin 40 (40,0 EBC)	Grain	3,60 %
0,25 kg	Cara 120 (120,0 EBC)	Grain	2,25 %
0,25 kg	Special B (Cara 300) (300,0 EBC)	Grain	2,25 %
0,13 kg	Roasted Barley (1400,0 EBC)	Grain	1,12 %
0,20 kg	Wheat, Raw (2,0 EBC)	Grain	1,80 %
40,00 gm	Pilgrim [11,00 %] (60 min)	Hops	17,3 IBU
40,00 gm	Goldings, East Kent [4,60 %] (30 min)	Hops	5,5 IBU
90,00 gm	Goldings, East Kent [4,60 %] (5 min)	Hops	3,2 IBU
5,60 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
7,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
11,00 gm	Servomyces Mix (Boil 10,0 min)	Misc	
12,00 gm	Klar urt (Boil 10,0 min)	Misc	
1 Pkgs	SafAle US Ale (Fermentis #US-05 (US-56), 11,5 g)	Yeast-Ale	
2 Pkgs	SafAle English Ale (Fermentis #S-04, 11,5g)	Yeast-Ale	

## Beer Profile

**Est Original Gravity:** 1,051 SG **Measured Original Gravity:** 1,051 SG  
**Est Final Gravity:** 1,011 SG **Measured Final Gravity:** 1,011 SG  
**Estimated Alcohol by Vol:** 5,24 % **Actual Alcohol by Vol:** 5,21 %  
**Bitterness:** 26,0 IBU **Calories:** 476 cal/l  
**Est Color:** 29,0 EBC **Color:**  
 Color

## Mash Profile

**Mash Name:** Mæskeprogram **Total Grain Weight:** 11,12 kg  
**Sparge Water:** 45,25 L **Grain Temperature:** 20,0 C  
**Sparge Temperature:** 79,0 C **TunTemperature:** 74,0 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 33,37 L of water at 73,0 C	67,0 C
10 min	Udmæskning	Heat to 78,0 C over 15 min	78,0 C

***Mash Notes:*****Carbonation and Storage**

***Carbonation Type:*** Kegged  
(Forced CO2) ***Volumes of CO2:*** 2,3

***Pressure/Weight:*** 8,0 PSI ***Carbonation Used:*** -

***Keg/Bottling Temperature:*** 2,0  
C ***Age for:*** 28,0 days

***Storage Temperature:*** 2,0 C

**Notes**

Remove from inventory foretaget

11/11, omstikning.  
SG: 6,9P, svarende til 1.013.

20/11, aftapning.  
SG: 6,6P, svarende til 1.011. Lige på target.

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