

Brewsheet: B053: Brownie

Engelsk Brown Ale

Type: All Grain **Date:** 05-02-2011
Batch Size: 75,00 L **Brewer:** Erik Borg
Boil Size: 78,84 L **Asst Brewer:**
Boil Time: 60 min **Equipment:** Eriks ny udstyr 75 l
Taste Rating(out of 50): 35,0 **Brewhouse Efficiency:** 76,10
Taste Notes:

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 103,04 L Water for Brewing

Mash or Steep Grains			
<u>Ingredients for Mashing</u>			
Amount	Item	Type	% or IBU
6,40 kg	Pale Ale (8,0 EBC)	Grain	42,16 %
5,80 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	38,21 %
0,70 kg	Cara 120 (120,0 EBC)	Grain	4,61 %
0,70 kg	Cara 20 (20,0 EBC)	Grain	4,61 %
0,55 kg	Melanoidin 40 (40,0 EBC)	Grain	3,62 %
0,50 kg	Special B (Cara 300) (300,0 EBC)	Grain	3,29 %
0,25 kg	Roasted Barley (1400,0 EBC)	Grain	1,65 %
0,28 kg	Wheat, Raw (2,0 EBC)	Grain	1,84 %
<u>Mæskeprogram</u>			
Step Time	Name	Description	Step Temp
60 min	Forsukring	Add 45,54 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 48,50 L of 79,0 C water.			

Boil Wort			
Add water to achieve boil volume of 78,84 L			
Estimated pre-boil gravity is 1,049			
<u>Boil Ingredients</u>			
Boil	Amount	Item	Type
60 min	50,00 gm	Pilgrim [11,00 %] (60 min)	Hops
30 min	60,00 gm	Goldings, East Kent [4,60 %] (30 min)	Hops
10 min	9,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc
10 min	15,00 gm	Servomyces Mix (Boil 10,0 min)	Misc
10 min	21,00 gm	Klar urt (Boil 10,0 min)	Misc
5 min	140,00 gm	Goldings, East Kent [4,60 %] (5 min)	Hops

0 min	7,64 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 75,00 L			
<u>Ingredients for Fermentation</u>			
Amount	Item	Type	% or IBU
3 Pkgs	SafBrew Ale (Fermentis #S-33, 11,5g)	Yeast-Ale	
Measure Actual Original Gravity _____ (Target: 1,048 SG)			
Measure Actual Batch Volume _____ (Target: 75,00 L)			

Fermentation	
05-02-2011	- Primary fermentation (6 days at 20,0 C)
11-02-2011	- Secondary fermentation (8 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)	
19-02-2011	- Keg beer at 2,0 C at a pressure of 8,0 PSI
Age beer for 28,0 days at 2,0 C	
19-03-2011	- Drink and enjoy!

Notes
Remove from inventory foretaget
5/2: Brygdag: Lidt lavere effektivitet end normalt.
12/2, omstikning: SG: 7,9P, svarende til 1.021. Langt fra target, underligt!
19/2, aftapning: SG: 7,8, svarende til 1.020, Target var 1.012! Mæskningen må være foregået ved en for høj temperatur.

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