

B053: Brownie

Engelsk Brown Ale

Type: All Grain
Batch Size: 75,00 L
Boil Size: 78,84 L
Boil Time: 60 min
Taste Rating(out of 50): 35,0
Taste Notes:

Date: 05-02-2011
Brewer: Erik Borg
Asst Brewer:
Equipment: Eriks ny udstyr 75 l
Brewhouse Efficiency: 76,10

Ingredients

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 %
50,00 gm	Pilgrim [11,00 %] (60 min)	Hops	15,3 IBU
60,00 gm	Goldings, East Kent [4,60 %] (30 min)	Hops	5,9 IBU
140,00 gm	Goldings, East Kent [4,60 %] (5 min)	Hops	3,6 IBU
7,64 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
9,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
15,00 gm	Servomyces Mix (Boil 10,0 min)	Misc	
21,00 gm	Klar urt (Boil 10,0 min)	Misc	
3 Pkgs	SafBrew Ale (Fermentis #S-33, 11,5g)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1,048 SG **Measured Original Gravity:** 1,048 SG
Est Final Gravity: 1,012 SG **Measured Final Gravity:** 1,020 SG
Estimated Alcohol by Vol: 4,74 % **Actual Alcohol by Vol:** 3,65 %
Bitterness: 24,9 IBU **Calories:** 460 cal/l
Est Color: 37,0 EBC **Color:**
 Color

Mash Profile

Mash Name: Mæskeprogram **Total Grain Weight:** 15,18 kg
Sparge Water: 48,50 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

Mæskeprogram

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

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

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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