

Brewsheet: B054: Brownie

Engelsk brown ale

Type: All Grain **Date:** 19-03-2011
Batch Size: 55,00 L **Brewer:** Erik Borg
Boil Size: 67,49 L **Asst Brewer:** Henning og Jørgen
Boil Time: 60 min **Equipment:** Eriks ny udstyr 55 l
Taste Rating(out of 50): 35,0 **Brewhouse Efficiency:** 78,00
Taste Notes:

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 78,59 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	85,74 %
0,40 kg	Cara 20 (20,0 EBC)	Grain	3,61 %
0,35 kg	Melanoidin 40 (40,0 EBC)	Grain	3,16 %
0,25 kg	Cara 120 (120,0 EBC)	Grain	2,26 %
0,25 kg	Special B (Cara 300) (300,0 EBC)	Grain	2,26 %
0,13 kg	Roasted Barley (1400,0 EBC)	Grain	1,17 %
0,20 kg	Wheat, Raw (2,0 EBC)	Grain	1,81 %
<u>Mæskeprogram</u>			
Step	Time	Name	Description
60 min		Forsukring	Add 33,24 L of water at 73,0 C
10 min		Udmæskning	Heat to 78,0 C over 15 min
Step Temp			
67,0 C			
78,0 C			
Sparge with 45,35 L of 79,0 C water.			

Boil Wort			
Add water to achieve boil volume of 67,49 L			
Estimated pre-boil gravity is 1,044			
<u>Boil Ingredients</u>			
Boil	Amount	Item	Type
60 min	40,00 gm	Pilgrim [11,75 %] (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	14,00 gm	Klar urt (Boil 10,0 min)	Misc
5 min	20,00 gm	Goldings, East Kent [4,60 %] (5 min)	Hops
5 min	70,00 gm	Goldings, East Kent [5,90 %] (5 min)	Hops

0 min	5,50 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		
<u>Ingredients for Fermentation</u>			
Amount	Item	Type	% or IBU
3 Pkgs	SafAle English Ale (Fermentis #S-04, 11,5g)	Yeast-Ale	
	Measure Actual Original Gravity _____ (Target: 1,049 SG)		
	Measure Actual Batch Volume _____ (Target: 55,00 L)		

Fermentation	
19-03-2011	Primary fermentation (14 days at 20,0 C)
02-04-2011	Secondary fermentation (0 days at 20,0 C)
N/A	Tertiary Fermentation (0 days at 20,0 C)
	Prepare for Bottling/Kegging
	Measure Final Gravity: _____ (Estimate: 1,010 SG)
02-04-2011	Keg beer at 2,0 C at a pressure of 8,0 PSI
	Age beer for 28,0 days at 1,0 C
30-04-2011	Drink and enjoy!

Notes
Remove from inventory foretaget.

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