

B054: 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: 19-03-2011
Brewer: Erik Borg
Asst Brewer: Henning og Jørgen
Equipment: Eriks ny udstyr 55 l
Brewhouse Efficiency: 78,00

Ingredients

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 %
40,00 gm	Pilgrim [11,75 %] (60 min)	Hops	18,7 IBU
40,00 gm	Goldings, East Kent [4,60 %] (30 min)	Hops	5,6 IBU
20,00 gm	Goldings, East Kent [4,60 %] (5 min)	Hops	0,7 IBU
70,00 gm	Goldings, East Kent [5,90 %] (5 min)	Hops	3,3 IBU
5,50 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	
14,00 gm	Klar urt (Boil 10,0 min)	Misc	
3 Pkgs	SafAle English Ale (Fermentis #S-04, 11,5g)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1,049 SG **Measured Original Gravity:** 1,049 SG
Est Final Gravity: 1,010 SG **Measured Final Gravity:** 1,010 SG
Estimated Alcohol by Vol: 5,02 % **Actual Alcohol by Vol:** 5,08 %
Bitterness: 28,4 IBU **Calories:** 456 cal/l
Est Color: 29,3 EBC **Color:**
 Color

Mash Profile

Mash Name: Mæskeprogram **Total Grain Weight:** 11,08 kg
Sparge Water: 45,35 L **Grain Temperature:** 20,0 C
Sparge Temperature: 79,0 C **Tun Temperature:** 74,0 C
Adjust Temp for Equipment: FALSE **Mash PH:** 5,4 PH

<u>Mæskeprogram</u>			
Step Time	Name	Description	Step Temp
60 min	Forsukring	Add 33,24 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: 1,0 C

Notes

Remove from inventory foretaget.

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