

B059: Brownie

Engelsk Brown Ale

Type: All Grain

Batch Size (fermenter): 75,00 l

Boil Size: 78,65 l

Boil Time: 60 min

End of Boil Volume: 73,13 l

Final Bottling Volume: 75,00 l

Fermentation: My Aging Profile

Taste Notes:

Date: 02-07-2011

Brewer: Erik Borg

Asst Brewer:

Equipment: Eriks ny udstyr 75 l

Brewhouse Efficiency: 76,10 %

Est Mash Efficiency: 81,2 %

Taste Rating(out of 50): 35,0

Ingredients

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Amt	Name	Type	#	%/IBU
10,70 kg	Pilsner malt (DMG) (3,2 EBC)	Grain	1	66,1 %
2,20 kg	Cara 120 (120,0 EBC)	Grain	2	13,6 %
1,53 kg	Cara 20 (20,0 EBC)	Grain	3	9,5 %
0,70 kg	Melanoidin 40 (40,0 EBC)	Grain	4	4,3 %
0,24 kg	Special B (Cara 300) (300,0 EBC)	Grain	7	1,5 %
0,52 kg	Roasted Barley (591,0 EBC)	Grain	5	3,2 %
0,30 kg	Wheat, Raw (2,0 EBC)	Grain	6	1,9 %
37,00 g	Pilgrim [11,50 %] - Boil 60,0 min	Hop	8	13,3 IBUs
60,00 g	Goldings, East Kent [5,00 %] - Boil 30,0 min	Hop	9	7,2 IBUs
140,00 g	Goldings, East Kent [5,00 %] - Boil 5,0 min	Hop	13	4,4 IBUs
7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	14	-
9,00 g	Yeast Nutrient (Boil 10,0 mins)	Other	12	-
15,00 g	Servomyces Mix (Boil 10,0 mins)	Other	11	-
21,00 g	Klar urt (Boil 10,0 mins)	Fining	10	-
4,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 11,5g) [11,50 ml]	Yeast	15	-

Beer Profile

Est Original Gravity: 1,050 SG

Est Final Gravity: 1,010 SG

Estimated Alcohol by Vol: 5,2 %

Bitterness: 25,0 IBUs

Est Color: 36,3 EBC

Measured Original Gravity: 1,055 SG

Measured Final Gravity: 1,016 SG

Actual Alcohol by Vol: 5,1 %

Calories: 521,9 kcal/l

Mash Profile

Mash Name: Mæskeprogram

Sparge Water: 46,29 l

Sparge Temperature: 79,0 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 16,19 kg

Grain Temperature: 20,0 C

Tun Temperature: 79,0 C

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Forsukring	Add 48,57 l of water at 73,0 C	67,0 C	60 min
Udmæsning	Heat to 78,0 C over 15 min	78,0 C	10 min
Sparge Step:	Fly sparge with 46,29 l water at 79,0 C		

Mash Notes:**Carbonation Type:** Keg**Pressure/Weight:** 0,73 bar**Keg/Bottling Temperature:** 5,0 C**Fermentation:** My Aging Profile**Carbonation and Storage****Volumes of CO2:** 2,3**Carbonation Used:** Keg with 0,73 bar**Age for:** 28,00 days**Storage Temperature:** 5,0 C**Notes**

Remove from inventory foretaget.

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