

# Brewing Steps: B059: Brownie

Engelsk Brown Ale

**Type:** All Grain

**Date:** 02-07-2011

**Batch Size (fermenter):** 75,00 l

**Brewer:** Erik Borg

**Boil Size:** 78,65 l

**Asst Brewer:**

**Boil Time:** 60 min

**Equipment:** Eriks ny udstyr 75 l

**Final Bottling Volume:** 75,00 l

**Brewhouse Efficiency:** 76,10

**Fermentation:** My Aging Profile

**Taste Rating(out of 50):** 35,0

**Taste Notes:**

Prepare for Brewing				
Clean and Prepare Brewing Equipment				
Total Water Needed: 103,86 l				
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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 %
0,52 kg	Roasted Barley (591,0 EBC)	Grain	5	3,2 %
0,30 kg	Wheat, Raw (2,0 EBC)	Grain	6	1,9 %
0,24 kg	Special B (Cara 300) (300,0 EBC)	Grain	7	1,5 %
<u>Mash Steps</u>				
Name	Description	Step Temperature	Step Time	
Forsukring	Add 48,57 l of water at 73,0 C	67,0 C	60 min	
Udmæskning	Heat to 78,0 C over 15 min	78,0 C	10 min	
Fly sparge with 46,29 l water at 79,0 C				
Boil Wort				
Add water to achieve boil volume of 78,65 l				
Estimated pre-boil gravity is 1,051 SG				
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
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
21,00 g	Klar urt (Boil 10,0 mins)	Fining	10	-
15,00 g	Servomyces Mix (Boil 10,0 mins)	Other	11	-
9,00 g	Yeast Nutrient (Boil 10,0 mins)	Other	12	-
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	-
Estimated Post Boil Vol: 73,13 l and Est Post Boil Gravity: 1,050 SG				

Cool and Prepare Fermentation					
	Cool wort to fermentation temperature				
	Transfer wort to fermenter				
	Add water to achieve final volume of 75,00 l				
Fermentation Ingredients					
Amt	Name	Type	#	%/IBU	
4,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 11,5g) [11,50 ml]	Yeast	15	-	
	Measure Actual Original Gravity _____ (Target: 1,050 SG)				
	Measure Actual Batch Volume _____ (Target: 75,00 l)				
Fermentation					
	02-07-2011 - Primary Fermentation (14,00 days at 20,0 C ending at 20,0 C)				
	Dry Hop and Prepare for Bottling/Kegging _____				
	Measure Final Gravity: _____ (Estimate: 1,010 SG)				
	Date Bottled/Kegged: 16-07-2011 - Carbonation: Keg with 0,73 bar				
	Age beer for 28,00 days at 5,0 C				
	13-08-2011 - Drink and enjoy!				
Notes					
	Remove from inventory foretaget.				
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