

B064: 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: 01-10-2011

Brewer: Erik Borg

Asst Brewer: Henning

Equipment: Eriks ny udstyr 75 l

Brewhouse Efficiency: 78,00 %

Est Mash Efficiency: 83,2 %

Taste Rating(out of 50): 35,0

Ingredients

Ingredients

Amt	Name	Type	#	%/IBU
10,60 kg	Pilsner malt (DMG) (3,2 EBC)	Grain	1	72,8 %
2,50 kg	Lys karamel malt (DMG) (110,0 EBC)	Grain	2	17,2 %
0,60 kg	Melanoidin 40 (40,0 EBC)	Grain	3	4,1 %
0,50 kg	Mørk Karamel malt (DMG) (700,0 EBC)	Grain	4	3,4 %
0,35 kg	Wheat, Raw (2,0 EBC)	Grain	5	2,4 %
26,0 g	Pilgrim [11,50 %] - Boil 60,0 min	Hop	6	9,7 IBUs
26,0 g	Goldings, East Kent [5,90 %] - Boil 30,0 min	Hop	7	3,8 IBUs
138,0 g	Goldings, East Kent [5,90 %] - Boil 5,0 min	Hop	11	5,3 IBUs
7,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	12	-
16,00 g	Servomyces Mix (Boil 10,0 mins)	Other	10	-
22,00 g	Klar urt (Boil 10,0 mins)	Fining	9	-
4,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 11,5g) [11 ml]	Yeast	13	-
17,0 g	Fuggles [6,80 %] - Boil 30,0 min	Hop	8	2,9 IBUs

Beer Profile

Est Original Gravity: 1,046 SG

Est Final Gravity: 1,009 SG

Estimated Alcohol by Vol: 4,8 %

Bitterness: 21,7 IBUs

Est Color: 34,5 EBC

Measured Original Gravity: 1,049 SG

Measured Final Gravity: 1,009 SG

Actual Alcohol by Vol: 5,2 %

Calories: 454,5 kcal/l

Mash Profile

Mash Name: Mæskeprogram

Sparge Water: 49,61 l

Sparge Temperature: 79,0 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 14,55 kg

Grain Temperature: 20,0 C

Tun Temperature: 73,0 C

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Forsukring	Add 43,61 l of water at 73,0 C	67,0 C	60 min
Udmækning	Heat to 78,0 C over 15 min	78,0 C	10 min

Sparge Step: Fly sparge with 49,61 l water at 79,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 0,73 bar
Keg/Bottling Temperature: 5,0 C
Fermentation: My Aging Profile

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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