

Brewing Steps: B064: Brownie

Engelsk Brown Ale

Type: All Grain

Date: 01-10-2011

Batch Size (fermenter): 75,00 l

Brewer: Erik Borg

Boil Size: 78,65 l

Asst Brewer: Henning

Boil Time: 60 min

Equipment: Eriks ny udstyr 75 l

Final Bottling Volume: 75,00 l

Brewhouse Efficiency: 78,00

Fermentation: My Aging Profile

Taste Rating(out of 50): 35,0

Taste Notes:

Prepare for Brewing				
Clean and Prepare Brewing Equipment				
Total Water Needed: 102,22 l				
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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 %
<u>Mash Steps</u>				
Name	Description	Step Temperature	Step Time	
Forsukring	Add 43,61 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 49,61 l water at 79,0 C				
Boil Wort				
Add water to achieve boil volume of 78,65 l				
Estimated pre-boil gravity is 1,047 SG				
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
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
17,0 g	Fuggles [6,80 %] - Boil 30,0 min	Hop	8	2,9 IBUs
22,00 g	Klar urt (Boil 10,0 mins)	Fining	9	-
16,00 g	Servomyces Mix (Boil 10,0 mins)	Other	10	-
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	-
Estimated Post Boil Vol: 73,13 l and Est Post Boil Gravity: 1,046 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 ml]	Yeast	13	-
	Measure Actual Original Gravity _____ (Target: 1,046 SG)				
	Measure Actual Batch Volume _____ (Target: 75,00 l)				
	Fermentation				
	01-10-2011 - 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: 1,009 SG)				
	Date Bottled/Kegged: 15-10-2011 - Carbonation: Keg with 0,73 bar				
	Age beer for 28,00 days at 5,0 C				
	12-11-2011 - Drink and enjoy!				
	Notes				
	Remove from Inventory foretaget				
	<i>Created with BeerSmith</i>				