

B069: Brownie

Engelsk Brown Ale

Type: All Grain

Batch Size (fermenter): 114,00 l

Boil Size: 126,68 l

Boil Time: 60 min

End of Boil Volume 121,68 l

Final Bottling Volume: 108,00 l

Fermentation: My Aging Profile

Taste Notes:

Date: 14-01-2012

Brewer: Erik Borg

Asst Brewer: Henning

Equipment: Eriks ny udstyr 108 l

Brewhouse Efficiency: 78,00 %

Est Mash Efficiency 80,1 %

Taste Rating(out of 50): 35,0

Ingredients

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Amt	Name	Type	#	%/IBU
14,50 kg	Pilsner malt (DMG) (3,2 EBC)	Grain	1	62,0 %
3,80 kg	Lys karamel malt (DMG) (110,0 EBC)	Grain	2	16,2 %
2,00 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	3	8,5 %
1,10 kg	Mørk Karamel malt (DMG) (700,0 EBC)	Grain	4	4,7 %
1,00 kg	Melanoidin 40 (40,0 EBC)	Grain	5	4,3 %
0,50 kg	Oats, Flaked (2,0 EBC)	Grain	6	2,1 %
0,50 kg	Wheat, Raw (2,0 EBC)	Grain	7	2,1 %
37,0 g	Pilgrim [11,50 %] - Boil 60,0 min	Hop	8	8,7 IBUs
73,0 g	Goldings, East Kent [4,50 %] - Boil 30,0 min	Hop	9	5,2 IBUs
24,0 g	Fuggles [6,80 %] - Boil 30,0 min	Hop	10	2,6 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	11	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	12	-
200,0 g	Goldings, East Kent [4,50 %] - Boil 5,0 min	Hop	13	3,7 IBUs
8,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	14	-
6,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 11,5g) [11 ml]	Yeast	15	-

Beer Profile

Est Original Gravity: 1,049 SG

Est Final Gravity: 1,010 SG

Estimated Alcohol by Vol: 5,1 %

Bitterness: 20,2 IBUs

Est Color: 41,0 EBC

Measured Original Gravity: 1,044 SG

Measured Final Gravity: 1,017 SG

Actual Alcohol by Vol: 3,5 %

Calories: 417,7 kcal/l

Mash Profile

Mash Name: Mæskeprogram

Sparge Water: 88,43 l

Sparge Temperature: 79,0 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 23,40 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 61,68 l of water at 73,8 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 88,43 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

Remove from Inventory foretaget

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**Created with [BeerSmith](#)