

Brewing Steps: B069: Brownie

Engelsk Brown Ale

Type: All Grain

Date: 14-01-2012

Batch Size (fermenter): 114,00 l

Brewer: Erik Borg

Boil Size: 126,68 l

Asst Brewer: Henning

Boil Time: 60 min

Equipment: Eriks ny udstyr 108 l

Final Bottling Volume: 108,00 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: 150,11 l				
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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 %
<u>Mash Steps</u>				
Name	Description	Step Temperature	Step Time	
Forsukring	Add 61,68 l of water at 73,8 C	67,0 C	60 min	
Udmæskning	Heat to 78,0 C over 15 min	78,0 C	10 min	
Fly sparge with 88,43 l water at 79,0 C				
Boil Wort				
Add water to achieve boil volume of 126,68 l				
Estimated pre-boil gravity is 1,045 SG				
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
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	-
Estimated Post Boil Vol: 121,68 l and Est Post Boil Gravity: 1,049 SG				

Cool and Prepare Fermentation					
	Cool wort to fermentation temperature				
	Transfer wort to fermenter				
	Add water to achieve final volume of 114,00 l				
	Fermentation Ingredients				
	Amt	Name	Type	#	%/IBU
	6,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 11,5g) [11 ml]	Yeast	15	-
	Measure Actual Original Gravity _____ (Target: 1,049 SG)				
	Measure Actual Batch Volume _____ (Target: 114,00 l)				
Fermentation					
	14-01-2012 - 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: 28-01-2012 - Carbonation: Keg with 0,73 bar				
	Age beer for 28,00 days at 5,0 C				
	25-02-2012 - Drink and enjoy!				
Notes					
	Remove from Inventory foretaget				
<i>Created with BeerSmith</i>					