

B071: 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: 10-03-2012

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
16,00 kg	Pale Ale Malt (Fuglsang) (7,5 EBC)	Grain	1	70,2 %
4,00 kg	Lys karamel malt (DMG) (110,0 EBC)	Grain	2	17,5 %
1,00 kg	Melanoidin 40 (40,0 EBC)	Grain	3	4,4 %
0,80 kg	Mørk Karamel malt (DMG) (700,0 EBC)	Grain	4	3,5 %
0,50 kg	Oats, Flaked (2,0 EBC)	Grain	5	2,2 %
0,50 kg	Wheat, Raw (2,0 EBC)	Grain	6	2,2 %
37,0 g	Pilgrim [11,50 %] - Boil 60,0 min	Hop	7	8,8 IBUs
80,0 g	Goldings, East Kent [4,50 %] - Boil 30,0 min	Hop	8	5,7 IBUs
15,0 g	Fuggles [6,80 %] - Boil 30,0 min	Hop	9	1,6 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	10	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	11	-
200,0 g	Goldings, East Kent [4,50 %] - Boil 5,0 min	Hop	12	3,7 IBUs
8,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	13	-
6,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 11,5g) [11 ml]	Yeast	14	-

Beer Profile

Est Original Gravity: 1,048 SG

Est Final Gravity: 1,010 SG

Estimated Alcohol by Vol: 5,0 %

Bitterness: 19,9 IBUs

Est Color: 38,2 EBC

Measured Original Gravity: 1,048 SG

Measured Final Gravity: 1,015 SG

Actual Alcohol by Vol: 4,3 %

Calories: 453,0 kcal/l

Mash Profile

Mash Name: Mæskeprogram

Sparge Water: 86,81 l

Sparge Temperature: 79,0 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 22,80 kg

Grain Temperature: 10,0 C

Tun Temperature: 74,0 C

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Forsukring	Add 62,70 l of water at 74,9 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 86,81 l water at 79,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Keg

Pressure/Weight: 0,61 bar

Keg/Bottling Temperature: 3,0 C

Fermentation: My Aging Profile

Volumes of CO2: 2,3

Carbonation Used: Keg with 0,61 bar

Age for: 28,00 days

Storage Temperature: 3,0 C

Notes

Remove from inventory foretaget

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