

# B081: 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:** 23-03-2013

**Brewer:** Erik Borg

**Asst Brewer:** Henning, Irene og Annette

**Equipment:** Eriks ny udstyr 108 l

**Brewhouse Efficiency:** 78,00 %

**Est Mash Efficiency** 80,1 %

**Taste Rating(out of 50):** 35,0

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
16,00 kg	Pale Ale Malt (Fuglsang) (7,0 EBC)	Grain	1	70,2 %
4,00 kg	Caramunich II (Weyermann) (120,0 EBC)	Grain	2	17,5 %
0,80 kg	Mørk Karamel malt (DMG) (700,0 EBC)	Grain	3	3,5 %
0,70 kg	Melanoidin 40 (40,0 EBC)	Grain	4	3,1 %
0,50 kg	Barley, Raw (3,9 EBC)	Grain	5	2,2 %
0,50 kg	Oats, Flaked (2,0 EBC)	Grain	6	2,2 %
0,30 kg	Melanoidin (Weyermann) (59,1 EBC)	Grain	7	1,3 %
37,0 g	Pilgrim [11,50 %] - Boil 60,0 min	Hop	8	8,8 IBUs
80,0 g	Goldings, East Kent [5,40 %] - Boil 30,0 min	Hop	9	6,9 IBUs
20,0 g	Willamette [4,00 %] - Boil 30,0 min	Hop	10	1,3 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 [5,40 %] - Boil 5,0 min	Hop	13	4,5 IBUs
10,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	14	-
1,0 pkg	SafAle English Ale (65g) (DCL/Fermentis #S-04) [24 ml]	Yeast	15	-

## Beer Profile

**Est Original Gravity:** 1,048 SG

**Est Final Gravity:** 1,012 SG

**Estimated Alcohol by Vol:** 4,7 %

**Bitterness:** 21,4 IBUs

**Est Color:** 39,1 EBC

**Measured Original Gravity:** 1,041 SG

**Measured Final Gravity:** 1,020 SG

**Actual Alcohol by Vol:** 2,7 %

**Calories:** 393,4 kcal/l

## Mash Profile

**Mash Name:** Mæskeprogram

**Sparge Water:** 81,11 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 68,40 l of water at 74,2 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 81,11 l water at 79,0 C

**Mash Notes:****Carbonation Type:** Keg**Pressure/Weight:** 0,61 bar**Keg/Bottling Temperature:** 3,0 C**Fermentation:** My Aging Profile

Remove from inventory foretaget

**Carbonation and Storage****Volumes of CO2:** 2,3**Carbonation Used:** Keg with 0,61 bar**Age for:** 28,00 days**Storage Temperature:** 3,0 C**Notes**Created with [BeerSmith](#)