

Brewing Steps: B081: Brownie

Engelsk Brown Ale

Type: All Grain

Date: 23-03-2013

Batch Size (fermenter): 114,00 l

Brewer: Erik Borg

Boil Size: 126,68 l

Asst Brewer: Henning, Irene og Annette

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: 149,51 l				
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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 %
<u>Mash Steps</u>				
Name	Description	Step Temperature	Step Time	
Forsukring	Add 68,40 l of water at 74,2 C	67,0 C	60 min	
Udmæskning	Heat to 78,0 C over 15 min	78,0 C	10 min	
Fly sparge with 81,11 l water at 79,0 C				
Boil Wort				
Add water to achieve boil volume of 126,68 l				
Estimated pre-boil gravity is 1,044 SG				
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
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	-
Estimated Post Boil Vol: 121,68 l and Est Post Boil Gravity: 1,048 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	
1,0 pkg	SafAle English Ale (65g) (DCL/Fermentis #S-04) [24 ml]	Yeast	15	-	
	Measure Actual Original Gravity _____ (Target: 1,048 SG)				
	Measure Actual Batch Volume _____ (Target: 114,00 l)				
Fermentation					
	23-03-2013 - Primary Fermentation (21,00 days at 20,0 C ending at 20,0 C)				
	Dry Hop and Prepare for Bottling/Kegging				
	Measure Final Gravity: _____ (Estimate: 1,012 SG)				
	Date Bottled/Kegged: 13-04-2013 - Carbonation: Keg with 0,61 bar				
	Age beer for 28,00 days at 3,0 C				
	11-05-2013 - Drink and enjoy!				
Notes					
	Remove from inventory foretaget				
<i>Created with BeerSmith</i>					