

# B087: 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:** 26-10-2013

**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
16,80 kg	Pale Ale Malt (Fuglsang) (7,0 EBC)	Grain	1	72,3 %
3,35 kg	Caramunich II (Weyermann) (120,0 EBC)	Grain	2	14,4 %
0,80 kg	Mørk Karamel malt (DMG) (700,0 EBC)	Grain	3	3,4 %
0,70 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	4	3,0 %
0,60 kg	Barley, Flaked (3,3 EBC)	Grain	5	2,6 %
0,50 kg	Melanoidin (Weyermann) (59,1 EBC)	Grain	6	2,2 %
0,50 kg	Oats, Flaked (2,0 EBC)	Grain	7	2,2 %
50,0 g	Pilgrim [11,50 %] - Boil 60,0 min	Hop	8	11,8 IBUs
87,0 g	Goldings, East Kent [5,40 %] - Boil 30,0 min	Hop	9	7,4 IBUs
13,0 g	Willamette [4,00 %] - Boil 30,0 min	Hop	10	0,8 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	4,4 IBUs
10,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	14	-
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 65g) [24 ml]	Yeast	15	-

## Beer Profile

**Est Original Gravity:** 1,049 SG

**Est Final Gravity:** 1,013 SG

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

**Bitterness:** 24,5 IBUs

**Est Color:** 37,2 EBC

**Measured Original Gravity:** 1,050 SG

**Measured Final Gravity:** 1,013 SG

**Actual Alcohol by Vol:** 4,9 %

**Calories:** 469,5 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 1 Step, Full Body

**Sparge Water:** 80,21 l

**Sparge Temperature:** 75,6 C

**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 23,25 kg

**Grain Temperature:** 22,2 C

**Tun Temperature:** 22,2 C

**Mash PH:** 5,20

### Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 69,75 l of water at 73,8 C	68,0 C	60 min
Mash Out	Heat to 78,0 C over 15 min	78,0 C	10 min

**Sparge Step:** Fly sparge with 80,21 l water at 75,6 C

**Mash Notes:** Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

### Carbonation and Storage

**Carbonation Type:** Keg

**Volumes of CO2:** 2,3

**Pressure/Weight:** 0,61 bar

**Carbonation Used:** Keg with 0,61 bar

**Keg/Bottling Temperature:** 3,0 C

**Age for:** 28,00 days

**Fermentation:** My Aging Profile

**Storage Temperature:** 3,0 C

### Notes

Remove from inventory foretaget

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