

Brewing Steps: B087: Brownie

Engelsk Brown Ale

Type: All Grain

Date: 26-10-2013

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: 149,96 l | | | | |
| Mash or Steep Grains | | | | |
| <u>Mash Ingredients</u> | | | | |
| 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 % |
| <u>Mash Steps</u> | | | | |
| 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 | |
| Fly sparge with 80,21 l water at 75,6 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 |
| 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 | - |
| 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 | |
| 1,0 pkg | SafAle English Ale (DCL/Fermentis #S-04, 65g) [24 ml] | Yeast | 15 | - | |
| | Measure Actual Original Gravity _____ (Target: 1,049 SG) | | | | |
| | Measure Actual Batch Volume _____ (Target: 114,00 l) | | | | |
| Fermentation | | | | | |
| | 26-10-2013 - 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: 1,013 SG) | | | | |
| | Date Bottled/Kegged: 16-11-2013 - Carbonation: Keg with 0,61 bar | | | | |
| | Age beer for 28,00 days at 3,0 C | | | | |
| | 14-12-2013 - Drink and enjoy! | | | | |
| Notes | | | | | |
| | Remove from inventory foretaget | | | | |
| <i>Created with BeerSmith</i> | | | | | |