

# B090: Brun Maris

Northern English Brown Ale (11 C)

**Type:** All Grain  
**Batch Size:** 114,00 l  
**Boil Size:** 126,68 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 121,68 l  
**Final Bottling Vol:** 108,00 l  
**Fermentation:** Ale, Two Stage

**Date:** 08 Feb 2014  
**Brewer:** Erik Borg  
**Asst Brewer:**  
**Equipment:** Eriks ny udstyr 108 l  
**Efficiency:** 78,00 %  
**Est Mash Efficiency:** 80,1 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
20,00 kg	Pale Malt, Maris Otter (5,0 EBC)	Grain	1	87,0 %
2,00 kg	Dark Crystal Malt (Fawcett) (300,0 EBC)	Grain	2	8,7 %
0,50 kg	Carafa II (Weyermann) (817,5 EBC)	Grain	3	2,2 %
0,50 kg	Chocolate Malt Pale (Thomas Fawcett) (550,0 EBC)	Grain	4	2,2 %
185,0 g	Goldings, East Kent [5,40 %] - Boil 60,0 min	Hop	5	20,4 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	6	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	7	-
10,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	8	-
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 65g) [24 ml]	Yeast	9	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,049 SG  
**Est Final Gravity:** 1,014 SG  
**Estimated Alcohol by Vol:** 4,6 %  
**Bitterness:** 20,4 IBUs  
**Est Color:** 43,1 EBC

**Measured Original Gravity:** 1,049 SG  
**Measured Final Gravity:** 1,016 SG  
**Actual Alcohol by Vol:** 4,3 %  
**Calories:** 464,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 80,71 l  
**Sparge Temperature:** 77,0 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 23,00 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 69,00 l of water at 73,8 C	68,0 C	60 min
Mash Out	Heat to 76,0 C over 20 min	76,0 C	10 min

**Sparge:** Fly sparge with 80,71 l water at 77,0 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 635,26 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2,3  
**Carbonation Used:** Bottle with 635,26 g Corn Sugar  
**Age for:** 30,00 days  
**Storage Temperature:** 3,0 C

## Notes

Remove from inventory foretaget

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