

B097: 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: 12 Jul 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
13,60 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5,9 EBC)	Grain	1	59,1 %
6,40 kg	Pale Malt, Maris Otter (5,0 EBC)	Grain	2	27,8 %
2,00 kg	Dark Crystal Malt (Fawcett) (300,0 EBC)	Grain	3	8,7 %
0,50 kg	Carafa II (Weyermann) (817,5 EBC)	Grain	4	2,2 %
0,50 kg	Chocolate Malt Pale (Thomas Fawcett) (550,0 EBC)	Grain	5	2,2 %
185,0 g	Goldings, East Kent [5,40 %] - Boil 60,0 min	Hop	6	20,4 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	7	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	8	-
10,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	9	-
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 65g) [24 ml]	Yeast	10	-

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: 43,3 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,014 SG
Actual Alcohol by Vol: 4,2 %
Calories: 432,6 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: 74,0 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

Created with BeerSmith