

# 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:

### Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 149,71 l

### Mash or Steep Grains

#### Mash 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 %

#### 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

- Fly sparge with 80,71 l water at 77,0 C
- Add water to achieve boil volume of 126,68 l
- Estimated pre-boil gravity is 1,046 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU
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	-

- Estimated Post Boil Vol: 121,68 l and Est Post Boil Gravity: 1,049 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 114,00 l

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 65g) [24 ml]	Yeast	10	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,049 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 114,00 l)
- Add water if needed to achieve final volume of 114,00 l

### Fermentation

- 12 Jul 2014 - Primary Fermentation (14,00 days at 21,0 C ending at 21,0 C)
- 26 Jul 2014 - Secondary Fermentation (0,00 days at 5,0 C ending at 5,0 C)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,014 SG)
- Date Bottled/Kegged: 26 Jul 2014 - Carbonation: Bottle with 635,26 g Corn Sugar
- Age beer for 30,00 days at 3,0 C

25 Aug 2014 - Drink and enjoy!

Notes

Remove from inventory foretaget

