

B104: Brownie

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, One Stage

Date: 17 Jan 2015
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: 149,61 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
20,00 kg	Pale Ale Malt (Fuglsang) (7,0 EBC)	Grain	1	87,3 %
1,00 kg	Dark Crystal Malt (Fawcett) (300,0 EBC)	Grain	2	4,4 %
0,90 kg	Special B (Cara 300) (300,0 EBC)	Grain	3	3,9 %
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 64,12 l of water at 75,2 C	68,0 C	60 min
Mash Out	Heat to 76,0 C over 15 min	76,0 C	10 min

- Fly sparge with 85,49 l water at 77,0 C
- Add water to achieve boil volume of 126,68 l
- Estimated pre-boil gravity is 1,045 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
185,0 g	Goldings, East Kent [5,40 %] - Boil 60,0 min	Hop	6	20,5 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

- 17 Jan 2015 - Primary Fermentation (14,00 days at 20,0 C ending at 20,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,014 SG)
- Date Bottled/Kegged: 31 Jan 2015 - Carbonation: Keg with 0,75 bar
- Age beer for 30,00 days at 3,0 C
- 02 Mar 2015 - Drink and enjoy!

Notes

Remove from inventory foretaget

