

# B107: Brun Maris

Northern English Brown Ale (11 C)

**Type:** All Grain  
**Batch Size:** 118,00 l  
**Boil Size:** 136,76 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 123,76 l  
**Final Bottling Vol:** 110,00 l  
**Fermentation:** Ale, One Stage

**Date:** 14 Feb 2015  
**Brewer:** Erik Borg  
**Asst Brewer:**  
**Equipment:** Eriks ny udstyr 108 l  
**Efficiency:** 80,00 %  
**Est Mash Efficiency:** 80,7 %  
**Taste Rating:** 30,0



## Taste Notes:

### Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 159,99 l

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU
20,00 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5,9 EBC)	Grain	1	86,2 %
1,00 kg	Mørk Karamel malt (DMG) (700,0 EBC)	Grain	2	4,3 %
0,90 kg	Special B (Cara 300) (300,0 EBC)	Grain	3	3,9 %
0,50 kg	Caramunich II (Weyermann) (120,0 EBC)	Grain	4	2,2 %
0,50 kg	Chocolate Malt Pale (Thomas Fawcett) (550,0 EBC)	Grain	5	2,2 %
0,30 kg	Barley, Flaked (3,3 EBC)	Grain	6	1,3 %

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 69,60 l of water at 74,7 C	68,0 C	45 min

- Fly sparge with 90,39 l water at 77,0 C
- Add water to achieve boil volume of 136,76 l
- Estimated pre-boil gravity is 1,043 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU
190,0 g	Goldings, East Kent [5,40 %] - Boil 60,0 min	Hop	7	21,2 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	8	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	9	-
10,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	10	-

- Estimated Post Boil Vol: 123,76 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 118,00 l

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	British Ale Yeast (71 g) (Mangrove Jack's #M07)	Yeast	11	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,049 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 118,00 l)
- Add water if needed to achieve final volume of 118,00 l

### Fermentation

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

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,015 SG)
- Date Bottled/Kegged: 28 Feb 2015 - Carbonation: Keg with 0,75 bar
- Age beer for 30,00 days at 3,0 C
- 30 Mar 2015 - Drink and enjoy!

Notes

Move from inventory foretaget

