

# B112: 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:** 30 May 2015  
**Brewer:** Erik Borg  
**Asst Brewer:** Annette, Henning, Irene  
**Equipment:** Eriks ny udstyr 108 l  
**Efficiency:** 80,00 %  
**Est Mash Efficiency:** 80,7 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
20,00 kg	Pale Ale Malt, Maris Otter (Crisp) (6,5 EBC)	Grain	1	86,2 %
1,00 kg	Mørk Karamel malt (DMG) (700,0 EBC)	Grain	2	4,3 %
0,90 kg	Special B (Castle Malting) (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 %
190,0 g	Goldings, East Kent [5,40 %] - Boil 60,0 min	Hop	7	21,2 IBUs
6,00 g	Eurogel (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	-
1,0 pkg	Newcastle Dark Ale Yeast (71 g) (Mangrove Jack's #M03)	Yeast	11	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,049 SG  
**Est Final Gravity:** 1,015 SG  
**Estimated Alcohol by Vol:** 4,4 %  
**Bitterness:** 21,2 IBUs  
**Est Color:** 43,7 EBC

**Measured Original Gravity:** 1,050 SG  
**Measured Final Gravity:** 1,017 SG  
**Actual Alcohol by Vol:** 4,3 %  
**Calories:** 475,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 90,39 l  
**Sparge Temperature:** 77,0 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 23,20 kg  
**Grain Temperature:** 15,0 C  
**Tun Temperature:** 74,0 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 69,60 l of water at 73,6 C	67,0 C	45 min

**Sparge:** Fly sparge with 90,39 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:** Keg  
**Pressure/Weight:** 1,03 bar  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Ale, One Stage

**Volumes of CO2:** 2,5  
**Carbonation Used:** Keg with 1,03 bar  
**Age for:** 30,00 days  
**Storage Temperature:** 3,0 C

## Notes

Remove from inventory foretaget

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