

# 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:

### 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 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 %  |

#### 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    |

- 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 1,042 SG

#### Boil Ingredients

| Amt      | Name   | Type   | #  | %/IBU     |
|----------|--|--------|----|-----------|
| 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 | -         |

- 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 | Newcastle Dark Ale Yeast (71 g) (Mangrove Jack's #M03) | 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

- 30 May 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: 13 Jun 2015 - Carbonation: Keg with 1,03 bar
- Age beer for 30,00 days at 3,0 C
- 13 Jul 2015 - Drink and enjoy!

Notes

Remove from inventory foretaget

