

# B124: Brown Ale

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, Two Stage

**Date:** 02 Apr 2016

**Brewer:** Erik Borg

**Asst Brewer:** Annette, Irene og Henning

**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 (Castle Malting) (8,0 EBC)	Grain	1	83,0 %
2,10 kg	Caramunich II (Weyermann) (120,0 EBC)	Grain	2	8,7 %
1,00 kg	Chocolate Malt (886,5 EBC)	Grain	3	4,1 %
1,00 kg	Oats, Flaked (2,0 EBC)	Grain	4	4,1 %
190,0 g	Goldings, East Kent [5,40 %] - Boil 60,0 min	Hop	5	21,0 IBUs
6,00 g	Eurogel (Boil 10,0 mins)	Fining	6	-
24,00 g	Servomyces Mix (Boil 10,0 mins)	Other	7	-
9,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	8	-
1,0 pkg	British Ale Yeast (71 g) (Mangrove Jack's #M07)	Yeast	9	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,050 SG

**Est Final Gravity:** 1,014 SG

**Estimated Alcohol by Vol:** 4,8 %

**Bitterness:** 21,0 IBUs

**Est Color:** 40,8 EBC

**Measured Original Gravity:** 1,046 SG

**Measured Final Gravity:** 1,013 SG

**Actual Alcohol by Vol:** 4,3 %

**Calories:** 431,2 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body

**Sparge Water:** 88,60 l

**Sparge Temperature:** 77,0 C

**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 24,10 kg

**Grain Temperature:** 22,2 C

**Tun Temperature:** 22,2 C

**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 72,30 l of water at 72,7 C	67,0 C	60 min
Mash Out	Heat to 76,0 C over 15 min	76,0 C	10 min

**Sparge:** Fly sparge with 88,60 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:** 0,86 bar

**Keg/Bottling Temperature:** 7,2 C

**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2,3

**Carbonation Used:** Keg with 0,86 bar

**Age for:** 30,00 days

**Storage Temperature:** 3,0 C

## Notes

Remove from inventory foretaget

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