

# 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:

### Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 160,90 l

### Mash or Steep Grains

#### Mash 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 %

#### 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

- Fly sparge with 88,60 l water at 77,0 C
- Add water to achieve boil volume of 136,76 l
- Estimated pre-boil gravity is 1,044 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU
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	-

- Estimated Post Boil Vol: 123,76 l and Est Post Boil Gravity: 1,050 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	9	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,050 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 118,00 l)
- Add water if needed to achieve final volume of 118,00 l

### Fermentation

- 02 Apr 2016 - Primary Fermentation (14,00 days at 19,0 C ending at 19,0 C)
- 16 Apr 2016 - Secondary Fermentation (7,00 days at 3,0 C ending at 3,0 C)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,014 SG)
- Date Bottled/Kegged: 23 Apr 2016 - Carbonation: Keg with 0,86 bar

- Age beer for 30,00 days at 3,0 C
- 23 May 2016 - Drink and enjoy!

Notes

Remove from inventory foretaget

