

#122 NEBA 16

Northern English Brown Ale (11 C)

Type: All Grain
Batch Size: 23,00 l
Boil Size: 27,00 l
Boil Time: 60 min
End of Boil Vol: 25,00 l
Final Bottling Vol: 22,50 l
Fermentation: Ale, Single Stage

Date: 19 Apr 2018
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Bielmeyer
Efficiency: 80,00 %
Est Mash Efficiency: 83,5 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
1,50 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	1	30,7 %
1,00 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	2	20,5 %
1,00 kg	DMG Pilsner (4,0 EBC)	Grain	3	20,5 %
0,50 kg	Caramel/Crystal Malt (118,2 EBC)	Grain	4	10,2 %
0,35 kg	Oats, Flaked (2,0 EBC)	Grain	5	7,3 %
0,15 kg	Caraaroma (350,7 EBC)	Grain	6	3,1 %
0,03 kg	Black (Patent) Malt (985,0 EBC)	Grain	7	0,6 %
7,00 g	Target [12,17 %] - Mash 60,0 min	Hop	8	1,7 IBUs
0,35 kg	Muscavado, Dark (98,0 EBC)	Sugar	9	7,2 %
10,00 g	Target [12,17 %] - Boil 60,0 min	Hop	10	11,9 IBUs
20,00 g	Prima Donna [5,00 %] - Boil 15,0 min	Hop	11	4,9 IBUs
18,00 g	Prima Donna [5,00 %] - Boil 5,0 min	Hop	12	1,8 IBUs
1,0 pkg	Newcastle Dark Ale Yeast (Mangrove Jack's...)	Yeast	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,053 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 5,3 %
Bitterness: 20,2 IBUs
Est Color: 35,6 EBC

Measured Original Gravity: 1,053 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,6 %
Calories: 494,4 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body
Sparge Water: 19,71 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,40
Measured Mash PH: 5,20

Total Grain Weight: 4,89 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 13,33 l of water at 72,4 C	66,7 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 19,71 l water at 75,6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 120,42 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with
120,42 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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