

#130 Brown ale

Southern English Brown Ale (11 B)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 22,83 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 18,80 l
Fermentation: Ale, Single Stage

Date: 27 Jan 2019
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 80,00 %
Est Mash Efficiency: 80,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	RedX (30,0 EBC)	Grain	1	74,1 %
0,50 kg	DMG Pilsner (4,0 EBC)	Grain	2	12,3 %
0,30 kg	Special Roast (98,5 EBC)	Grain	3	7,4 %
0,20 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	4	4,9 %
0,05 kg	Black (Patent) Malt (985,0 EBC)	Grain	5	1,2 %
4,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	6	6,4 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
20,00 g	Chinook [13,00 %] - Boil 5,0 min	Hop	8	6,4 IBUs
1,0 pkg	Newcastle Dark Ale Yeast (Mangrove Jack's...)	Yeast	9	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,048 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 4,5 %
Bitterness: 12,8 IBUs
Est Color: 37,2 EBC

Measured Original Gravity: 1,050 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,2 %
Calories: 465,4 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body
Sparge Water: 16,33 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,29
Measured Mash PH: 5,20

Total Grain Weight: 4,05 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 11,76 l of water at 72,5 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 16,33 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: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

Brewster Beacon program: 2

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