

# #162 KHBF 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:** 16 Aug 2022  
**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	Volume
2,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	1	59,9 %	1,30 L
0,40 kg	Biscuit Malt (45,3 EBC)	Grain	2	12,0 %	0,26 L
0,30 kg	Extra Special (Briess) (256,1 EBC)	Grain	3	9,0 %	0,20 L
0,30 kg	Special Roast (98,5 EBC)	Grain	4	9,0 %	0,20 L
0,20 kg	Caramunich Malt (110,3 EBC)	Grain	5	6,0 %	0,13 L
0,08 kg	Roasted Barley (591,0 EBC)	Grain	6	2,4 %	0,05 L
0,06 kg	CHÂTEAU CHOCOLAT (900,7 EBC)	Grain	7	1,8 %	0,04 L
6,00 g	Target [12,17 %] - Boil 60,0 min	Hop	8	9,6 IBUs	-
1,00 Items	Anise, Star (Boil 30,0 mins)	Spice	9	-	-
30,00 g	East Kent Goldings (EKG) [5,70 %] - Boil 10,0 min	Hop	10	8,9 IBUs	-
1,0 pkg	Workhorse Beer Yeast (Mangrove Jack's #M10)	Yeast	11	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,040 SG  
**Est Final Gravity:** 1,011 SG  
**Estimated Alcohol by Vol:** 3,9 %  
**Bitterness:** 18,5 IBUs  
**Est Color:** 48,5 EBC

**Measured Original Gravity:** 1,046 SG  
**Measured Final Gravity:** 1,016 SG  
**Actual Alcohol by Vol:** 4,0 %  
**Calories:** 435,3 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 1 Step,  
Medium Body  
**Sparge Water:** 17,47 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,13  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 3,34 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 9,91 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 17,47 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  
**Fermenter:**

**Volumes of CO<sub>2</sub>:** 2,3  
**Carbonation Est:** Keg with 12,54 PSI  
**Carbonation (from Meas Vol):** Keg with 12,54 PSI  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

Notes

*Created with BeerSmith*