

# Brown ale 2 #38

American Brown Ale

**Type:** All Grain

**Batch Size (fermenter):** 25,00 l

**Boil Size:** 29,04 l

**Boil Time:** 60 min

**End of Boil Volume** 27,04 l

**Final Bottling Volume:** 25,00 l

**Fermentation:** Ale, Single Stage

**Taste Notes:**

**Date:** 19-08-2012

**Brewer:** Thomas Nørgaard

**Asst Brewer:**

**Equipment:** Brouwland gryde

**Brewhouse Efficiency:** 80,00 %

**Est Mash Efficiency** 83,2 %

**Taste Rating(out of 50):** 30,0

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	DMG Pilsner Malt (3,2 EBC)	Grain	1	46,2 %
2,50 kg	DMG Munic malt (15,0 EBC)	Grain	2	38,5 %
0,50 kg	DMG Mørk karamelmalt (700,0 EBC)	Grain	3	7,7 %
0,50 kg	Lys Karamelmalt (125,0 EBC)	Grain	4	7,7 %
9,80 g	Hallertauer Hersbrucker [5,32 %] - Boil 60,0 min	Hop	5	4,4 IBUs
25,00 g	First Gold [6,23 %] - Boil 40,0 min	Hop	6	11,6 IBUs
15,00 g	Irish Moss (Boil 10,0 mins)	Fining	7	-
60,00 g	Saaz [3,10 %] - Boil 10,0 min	Hop	8	6,3 IBUs
8,00 g	Lakridsrod (Boil 10,0 mins)	Spice	9	-
1,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23,66 ml]	Yeast	10	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	11	-

## Beer Profile

**Est Original Gravity:** 1,061 SG

**Est Final Gravity:** 1,018 SG

**Estimated Alcohol by Vol:** 5,7 %

**Bitterness:** 22,2 IBUs

**Est Color:** 56,7 EBC

**Measured Original Gravity:** 1,056 SG

**Measured Final Gravity:** 1,010 SG

**Actual Alcohol by Vol:** 6,0 %

**Calories:** 523,6 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body **Total Grain Weight:** 6,50 kg

**Sparge Water:** 11,82 l

**Sparge Temperature:** 75,6 C

**Adjust Temp for Equipment:** FALSE

**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 20,95 l of water at 74,4 C	68,9 C	45 min
Mash Out	Add 6,78 l of water at 98,6 C	75,6 C	10 min

**Sparge Step:** Fly sparge with 11,82 l water at 75,6 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

**Volumes of CO2:** 2,3

***Pressure/Weight:*** 12,54 PSI

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

***Fermentation:*** Ale, Single Stage

***Carbonation Used:*** Keg with 12,54 PSI

***Age for:*** 30,00 days

***Storage Temperature:*** 18,3 C

**Notes**

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