

#85 Landly Brown Ale - Køge Øldag

Northern English Brown Ale (11 C)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 26,38 l
Boil Time: 70 min
End of Boil Vol: 22,88 l
Final Bottling Vol: 21,00 l
Fermentation: Ale, Single Stage

Date: 20 Jun 2015
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 80,00 %
Est Mash Efficiency: 83,8 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
2,17 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	1	47,3 %
1,32 kg	DMG Pilsner (4,0 EBC)	Grain	2	28,8 %
0,24 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	3	5,3 %
0,24 kg	Biscuit Malt (45,3 EBC)	Grain	4	5,3 %
0,24 kg	Caramel/Crystal Malt - 80L (157,6 EBC)	Grain	5	5,3 %
0,24 kg	Carared (Weyermann) (47,3 EBC)	Grain	6	5,3 %
0,13 kg	Chocolate Malt (886,5 EBC)	Grain	7	2,8 %
10,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	8	17,5 IBUs
9,00 g	East Kent Goldings [4,41 %] - Boil 15,0 min	Hop	9	2,2 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	10	-
1,0 pkg	British Ale Yeast (Mangrove Jack's #M07)	Yeast	11	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,053 SG
Est Final Gravity: 1,017 SG
Estimated Alcohol by Vol: 4,7 %
Bitterness: 19,7 IBUs
Est Color: 35,3 EBC

Measured Original Gravity: 1,051 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,4 %
Calories: 475,1 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Full Body
Sparge Water: 19,00 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,60 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 13,99 l of water at 74,7 C	68,9 C	40 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 19,00 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

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