

119 US Brown ale

Amerikansk brown ale (5 B)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 43,67 L
Boil Time: 60 min
End of Boil Vol: 41,67 L
Final Bottling Vol: 38,50 L
Fermentation: Ale, Two Stage

Date: 11 Sep 2022
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅg
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
8,30 kg	Viking Pale Ale Malt (6,0 EBC)	Grain	1	77,6 %	5,41 L
0,90 kg	Brown Malt (Crisp) (185,0 EBC)	Grain	2	8,4 %	0,59 L
0,70 kg	Caramunich I (Weyermann) (100,5 EBC)	Grain	3	6,5 %	0,46 L
0,40 kg	Chateau Special B (300,0 EBC)	Grain	4	3,7 %	0,26 L
0,30 kg	Oats, Flaked (2,0 EBC)	Grain	5	2,8 %	0,20 L
0,10 kg	CHÂTEAU CHOCOLAT (900,7 EBC)	Grain	6	0,9 %	0,07 L
20,00 g	Columbus [16,70 %] - Boil 60,0 min	Hop	7	20,7 IBUs	-
66,00 g	Cascade [7,20 %] - Boil 15,0 min	Hop	8	14,6 IBUs	-
2,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	9	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,057 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 6,0 %
Bitterness: 35,3 IBUs
Est Color: 44,6 EBC

Measured Original Gravity: 1,053 SG
Measured Final Gravity: 1,015 SG
Actual Alcohol by Vol: 5,0 %
Calories: 501,2 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 10,38 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,39
Measured Mash PH: 0,00

Total Grain Weight: 10,70 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
Mash In	Add 45,00 L of water at 70,0 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 10,38 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: Bottle
Pressure/Weight: 206,06 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO₂: 2,3
Carbonation Est: Bottle with 206,06 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 176,62 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 28L

Sedimentation: lav til middel.
Slutdensitet: middelmådige.
Anbefalet dosis: 0,5 - 1 g / liter
Gæring temperatur: 15-24 ° C.
Emballage: 11,5 g.

ca. 36L i 55L konisk ved 28 grader i fyrrum ved 19-20 grader.

Græ tilsat da den nåede 19 grader.

9L i fad
7,5L i fad
13 x 0,5L flaske = 6,5L
30 x 0,33L flaske = 10L
i alt 33L

Created with BeerSmith