

Brown Ale

Amerikansk brown ale (5 B)

Type: All Grain
Batch Size: 38,00 L
Boil Size: 44,95 L
Boil Time: 60 min
End of Boil Vol: 41,15 L
Final Bottling Vol: 37,00 L
Fermentation: Ale, Two Stage

Date: 20 Jan 2019
Brewer: MortenBryg
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 70,00 %
Est Mash Efficiency: 72,8 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
8,50 kg	Viking Pale Ale Malt (6,0 EBC)	Grain	1	86,7 %	5,54 L
0,50 kg	Chateau Cafe (500,0 EBC)	Grain	2	5,1 %	0,33 L
0,50 kg	Chateau Cara Gold (120,0 EBC)	Grain	3	5,1 %	0,33 L
0,30 kg	Oats, Flaked (2,0 EBC)	Grain	4	3,1 %	0,20 L
25,00 g	Centennial [10,20 %] - Boil 60,0 min	Hop	5	16,5 IBUs	-
35,00 g	Amarillo [8,70 %] - Boil 15,0 min	Hop	6	9,8 IBUs	-
35,00 g	Cascade [6,30 %] - Boil 15,0 min	Hop	7	7,1 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	8	-	-
30,00 g	Amarillo [8,70 %] - Boil 3,0 min	Hop	9	2,1 IBUs	-
30,00 g	Cascade [5,70 %] - Boil 3,0 min	Hop	10	1,4 IBUs	-
1,0 pkg	Tartan (Imperial Yeast #A31)	Yeast	11	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,055 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 5,5 %
Bitterness: 36,9 IBUs
Est Color: 36,1 EBC

Measured Original Gravity: 1,056 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 6,1 %
Calories: 523,6 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 17,88 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,56
Measured Mash PH: 5,80

Total Grain Weight: 9,80 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 36,88 L of water at 70,4 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 75,6 C	75,6 C	10 min

Sparge: Fly sparge with 17,88 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: 198,03 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 198,03 g Table Sugar
Carbonation (from Meas Vol): Bottle with 219,44 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand

Temp: 18-21C // Flocculation: Medium // Attenuation: 70-75%

Oates = havregryn ristet i ovn. EBC ukendt. En del af det var ret mørkt.

Brugte 28g PH 5.2. Det virker ikke. :(PH var stadig 5,8.

"Brug ca. 8 gram pr 10 liter brygning vand. Beregn mængden af vand på basis af den samlede mængde i kedlen. Tilsæt 52 pH Stabilizer™ under mæskning. Evt. opløses i lidt vand, før tilsætning."

Mask 40 min 1051

2 spande med 20L + gær = 21L placeret indenfor ved ca. 21 grader.

Flasket med 8g sukker/L.

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