

Allans 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: 10 Mar 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
8,00 kg	Viking Pale Ale Malt (6,0 EBC)	Grain	1	79,2 %	5,22 L
0,90 kg	Chateau Cafe (500,0 EBC)	Grain	2	8,9 %	0,59 L
0,90 kg	Chateau Cara Gold (120,0 EBC)	Grain	3	8,9 %	0,59 L
0,30 kg	Oats, Flaked (2,0 EBC)	Grain	4	3,0 %	0,20 L
25,00 g	Centennial [10,20 %] - Boil 60,0 min	Hop	5	16,3 IBUs	-
35,00 g	Amarillo [8,70 %] - Boil 15,0 min	Hop	6	9,7 IBUs	-
35,00 g	Cascade [6,20 %] - Boil 15,0 min	Hop	7	6,9 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 [6,20 %] - Boil 3,0 min	Hop	10	1,5 IBUs	-
1,0 pkg	Tartan (Imperial Yeast #A31)	Yeast	11	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,057 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 5,7 %
Bitterness: 36,5 IBUs
Est Color: 51,5 EBC

Measured Original Gravity: 1,056 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 5,8 %
Calories: 526,3 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 20,06 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,47
Measured Mash PH: 0,00

Total Grain Weight: 10,10 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 35,00 L of water at 70,8 C	66,0 C	65 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	10 min

Sparge: Fly sparge with 20,06 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 224,79 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand = 27L

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

Refrag Mash Out: 1065

21,6L fik 150g rørsukker 7g/L

20,3L fik 159g rørsukker 7,8g/L

Created with BeerSmith