

# 98 UK Brown ale

Engelsk brown ale (5 A)

**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:** 06 Jun 2021  
**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
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
7,90 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5,9 EBC)	Grain	2	86,1 %	5,15 L
0,50 kg	Chateau Cara Gold (120,0 EBC)	Grain	3	5,4 %	0,33 L
0,30 kg	Oats, Flaked (2,0 EBC)	Grain	4	3,3 %	0,20 L
0,20 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	5	2,2 %	0,13 L
0,20 kg	Chateau Special B (300,0 EBC)	Grain	6	2,2 %	0,13 L
0,05 kg	Chocolate Malt (900,0 EBC)	Grain	7	0,5 %	0,03 L
0,02 kg	Roasted Barley (1500,0 EBC)	Grain	8	0,2 %	0,01 L
0,01 kg	Caraaroma (256,1 EBC)	Grain	9	0,1 %	0,01 L
50,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 60,0 min	Hop	10	16,3 IBUs	-
20,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 25,0 min	Hop	11	4,5 IBUs	-
1,0 pkg	Tartan (Imperial Yeast #A31)	Yeast	12	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,050 SG  
**Est Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 4,9 %  
**Bitterness:** 20,9 IBUs  
**Est Color:** 40,3 EBC

**Measured Original Gravity:** 1,052 SG  
**Measured Final Gravity:** 1,012 SG  
**Actual Alcohol by Vol:** 5,3 %  
**Calories:** 487,4 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body  
**Sparge Water:** 12,69 L  
**Sparge Temperature:** 77,0 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,53  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 9,18 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 41,17 L of water at 70,8 C	67,0 C	60 min
Mash Out	Heat to 77,0 C over 2 min	77,0 C	20 min

**Sparge:** Fly sparge with 12,69 L water at 77,0 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 195,35 g Table Sugar

**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand 27L

Oates = havregryn i efter 25 minutter

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

Gæres med 19-20 grader.

Pre-boli 46L

I stålespande ved 80 grader.

Kølede et stykke tid udenfor gærskab. (Vi var nervøse for, de var for varme.)

I gærskab ved 17 grader luft.

7/6 Gær tilsat Kl. 17 ved. 18,5 grader i gæringstønderne. Gæren var ca. 24 grader

1. spand 95g rørsukker/ 18,5L 5,1g/L

2 x 9L fad

1. spand 96g rørsukker/ 18,5L 5,1g/L

1 x 9L fad

7 x 0,5L flaske

18 x 0,33L flaske

*Created with BeerSmith*