Newcastle Brown Ale klon

Engelsk brown ale

Type: All Grain
***Batch Size*:** 20,00 L
Boil Size: 24,54 L
***Boil Time*:** 75 min
***Taste Rating(out of 50)*:** 0,0
***Taste Notes*:**

Date: 03-06-2008
***Brewer*:** Poul Elgaard-Jørgensen
***Asst Brewer*:**
***Equipment*:** Tarup Bryghus 27L med lautertun
***Brewhouse Efficiency*:** 70,00

Ingredients

Amount	Item	Type	% or IBU
4,29 kg	Pale Malt (2 Row) UK (5,9 EBC)	Grain	95,76 %
0,09 kg	Cara 120 (115,0 EBC)	Grain	2,01 %
0,07 kg	Chocolate Malt (800,0 EBC)	Grain	1,56 %
0,03 kg	Black Malt (Thomas Fawcett) (1200,0 EBC)	Grain	0,67 %
33,00 gm	Goldings, East Kent [6,00 %] (60 min)	Hops	24,8 IBU
12,00 gm	Goldings, East Kent [6,00 %] (15 min)	Hops	4,5 IBU
0,50 tsp	Brewer's Choice Wyeast Nutrient Blend (Boil 10,0 min)	Misc	
1,00 items	Chiller (Boil 10,0 min)	Misc	
7,00 ml	Lactic Acid (Mash 60,0 min)	Misc	
31,00 L	Tarup Vandværk, Denmark	Water	
1 Pkgs	British Ale (Wyeast Labs #1098) [Starter 1500 ml]	Yeast-Ale	

Beer Profile

***Est Original Gravity*:** 1,047 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 4,57 %
Bitterness: 29,2 IBU
Est Color: 28,2 EBC

***Measured Original Gravity*:** 0,000 SG
***Measured Final Gravity*:** 0,000 SG
Actual Alcohol by Vol: 0,00 %
Calories: 0 cal/l
***Color*:**
Color

Mash Profile

***Mash Name*:** Temperature Mash, 1 Step, Light Body
***Sparge Water*:** 19,83 L
***Sparge Temperature*:** 79,0 C
***Adjust Temp for Equipment*:** TRUE

***Total Grain Weight*:** 4,48 kg
***Grain Temperature*:** 20,0 C
***TunTemperature*:** 75,0 C
***Mash PH*:** 5,4 PH

Temperature Mash, 1 Step, Light Body

Step Time	Name	Description	Step Temp
60 min	Saccharification	Add 11,20 L of water at 74,4 C	68,0 C
10 min	Mash Out	Heat to 78,0 C over 20 min	78,0 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*:** Corn Sugar
***Volumes of CO2*:** 2,0

***Pressure/Weight*:** 91,4 gm
***Carbonation Used*:** -
***Keg/Bottling Temperature*:** 20,0 C
***Age for*:** 28,0 days
***Storage Temperature*:** 20,0 C

Notes

Vist nok fra bogen Clone Brews
Klon på Newcastle Brown Ale - bare bedre :-) Efter 4 mdr. lagring er det en kanon øl som bare kan anbefales hvis man er til Brown Ale

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