Easymillers Porse Ale

American Brown Ale (10 C)

Type: All Grain
Batch Size: 180,00 l
Boil Size: 195,00 l
Boil Time: 60 min
End of Boil Vol: 185,00 l
Final Bottling Vol: 180,00 l
Fermentation: Ale, Two Stage

Date: 05 Dec 2011
Brewer:
Asst Brewer:
Equipment: store boilermaker
Efficiency: 70,00 %
Est Mash Efficiency: 71,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
32,90 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	1	81,6 %
3,47 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	2	8,6 %
3,17 kg	Caramel/Crystal Malt - 30L (59,1 EBC)	Grain	3	7,9 %
0,79 kg	Carafa III (1034,3 EBC)	Grain	4	2,0 %
234,26 g	Fuggles [4,50 %] - Boil 60,0 min	Hop	5	13,6 IBUs
155,02 g	Porse (Boil 30,0 mins)	Herb	6	-
155,02 g	Porse (Boil 5,0 mins)	Herb	7	-
15,5 pkg	Burton Ale (White Labs #WLP023) [35,49 ml]	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,049 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 4,7 %
Bitterness: 13,6 IBUs
Est Color: 28,8 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 142,29 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 40,32 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 96,09 l of water at 73,8 C	66,7 C	60 min
Mash Out	Add 0,00 l of water and heat to 78,0 C over 15 min	78,0 C	10 min

Sparge: Fly sparge with 142,29 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: 1058,76 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with 1058,76 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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