Antoniussen

American Brown Ale (10 C)

Type: Extract
Batch Size: 15,00 l
Boil Size: 10,00 l
Boil Time: 60 min
End of Boil Vol: 9,17 l
Final Bottling Vol: 13,49 l
Fermentation: Ale, One Stage

Date: 26 Oct 2014
Brewer: Antoniussen
Asst Brewer:
Equipment: Pot (3 Gal/11.4 L) - Extract
Efficiency: 72,00 %
Est Mash Efficiency: 0,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
1,00 kg	Amber Dry Extract (24,6 EBC)	Dry Extract	1	44,4 %
1,00 kg	Dark Dry Extract (34,5 EBC)	Dry Extract	2	44,4 %
0,25 kg	Candi Sugar, Dark (541,8 EBC)	Sugar	3	11,1 %
20,0 g	Centennial [11,70 %] - Boil 60,0 min	Hop	4	22,1 IBUs
30,0 g	Centennial [11,70 %] - Boil 10,0 min	Hop	5	12,0 IBUs
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 11,5g) [11 ml]	Yeast	6	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,048 SG
Est Final Gravity: 1,008 SG
Estimated Alcohol by Vol: 5,1 %
Bitterness: 34,1 IBUs
Est Color: 42,3 EBC

Measured Original Gravity: 1,048 SG
Measured Final Gravity: 1,008 SG
Actual Alcohol by Vol: 5,2 %
Calories: 443,5 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 2,71 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 2,25 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Sparge: If steeping, remove grains, and prepare to boil wort

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: 77,87 g
Keg/Bottling Temperature: 20,0 C
Fermentation: Ale, One Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with 77,87 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 3,0 C

Notes

Created with BeerSmith