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:

Prepare for Brewing

- ◯ Clean and Prepare Brewing Equipment
- ◯ Total Water Needed: 21,54 l

Mash or Steep Grains

- ◯ If steeping, remove grains, and prepare to boil wort
- ◯ Add water to achieve boil volume of 10,00 l
- ◯ Estimated pre-boil gravity is 1,091 SG

Boil 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

- ◯ Estimated Post Boil Vol: 9,17 l and Est Post Boil Gravity: 1,048 SG

Cool and Transfer Wort

- ◯ Cool wort to fermentation temperature
- ◯ Transfer wort to fermenter
- ◯ Add water if needed to achieve final volume of 15,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 11,5g) [11 ml]	Yeast	6	-

- ◯ Measure Actual Original Gravity _____ (Target: 1,048 SG)
- ◯ Measure Actual Batch Volume _____ (Target: 15,00 l)
- ◯ Add water if needed to achieve final volume of 15,00 l

Fermentation

- ◯ 26 Oct 2014 - Primary Fermentation (14,00 days at 20,0 C ending at 20,0 C)

Dry Hop and Bottle/Keg

- ◯ Measure Final Gravity: _____ (Estimate: 1,008 SG)
- ◯ Date Bottled/Kegged: 09 Nov 2014 - Carbonation: Bottle with 77,87 g Corn Sugar
- ◯ Age beer for 30,00 days at 3,0 C
- ◯ 09 Dec 2014 - Drink and enjoy!

Notes