Simpel brown ale

American Brown Ale (10 C)

Type: All Grain
Batch Size: 23,02 l
Boil Size: 27,00 l
Boil Time: 60 min
End of Boil Vol: 20,21 l
Final Bottling Vol: 21,31 l
Fermentation: Ale, Single Stage

Date: 18 Feb 2015
Brewer: Stensgaard
Asst Brewer:
Equipment: Pot (18.5 Gal/70 L) and Cooler (9.5 Gal/40 L) - All Grain
Efficiency: 68,00 %
Est Mash Efficiency: 76,4 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	Pale Malt (2 Row) UK (5,9 EBC)	Grain	1	90,9 %
0,50 kg	Chocolate Wheat Malt (788,0 EBC)	Grain	2	9,1 %
50,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 60,0 min	Hop	3	23,0 IBUs
25,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 10,0 min	Hop	4	4,2 IBUs
25,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 5,0 min	Hop	5	2,3 IBUs
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	6	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,048 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 5,0 %
Bitterness: 29,5 IBUs
Est Color: 53,9 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: 10,13 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 5,50 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 17,37 l of water at 72,0 C	66,7 C	60 min
Mash Out	Add 8,03 l of water at 97,1 C	75,6 C	10 min

Sparge: Fly sparge with 10,13 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: 114,06 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with 114,06 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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