98 UK Brown ale

Engelsk brown ale (5 A)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 43,67 L
Boil Time: 60 min
End of Boil Vol: 41,67 L
Final Bottling Vol: 38,50 L
Fermentation: Ale, Two Stage

Date: 06 Jun 2021
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70 Mortenbryg forsÃ¸g
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
7,90 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5,9 EBC)	Grain	2	86,1 %	5,15 L
0,50 kg	Chateau Cara Gold (120,0 EBC)	Grain	3	5,4 %	0,33 L
0,30 kg	Oats, Flaked (2,0 EBC)	Grain	4	3,3 %	0,20 L
0,20 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	5	2,2 %	0,13 L
0,20 kg	Chateau Special B (300,0 EBC)	Grain	6	2,2 %	0,13 L
0,05 kg	Chocolate Malt (900,0 EBC)	Grain	7	0,5 %	0,03 L
0,02 kg	Roasted Barley (1500,0 EBC)	Grain	8	0,2 %	0,01 L
0,01 kg	Caraaroma (256,1 EBC)	Grain	9	0,1 %	0,01 L
50,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 60,0 min	Hop	10	16,3 IBUs	-
20,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 25,0 min	Hop	11	4,5 IBUs	-
1,0 pkg	Tartan (Imperial Yeast #A31)	Yeast	12	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,050 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 4,9 %
Bitterness: 20,9 IBUs
Est Color: 40,3 EBC

Measured Original Gravity: 1,052 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 5,3 %
Calories: 487,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 12,69 L
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,53
Measured Mash PH: 0,00

Total Grain Weight: 9,18 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 41,17 L of water at 70,8 C	67,0 C	60 min
Mash Out	Heat to 77,0 C over 2 min	77,0 C	20 min

Sparge: Fly sparge with 12,69 L water at 77,0 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: 206,06 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 206,06 g Table Sugar
Carbonation (from Meas Vol): Bottle with 195,35 g Table Sugar

Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

50% RO vand 27L

Oates = havregryn i efter 25 minutter

Temp: 18-21C // Flocculation: Medium // Attenuation: 70-75%

Gæres med 19-20 grader.

Pre-boli 46L

I stålespande ved 80 grader.

Kølede et stykke tid udenfor gærskab. (Vi var nervøse for, de var for varme.)

I gærskab ved 17 grader luft.

7/6 Gær tilsat Kl. 17 ved. 18,5 grader i gæringstønderne. Gæren var ca. 24 grader

1. spand 95g rørsukker/ 18,5L 5,1g/L

2 x 9L fad

2. spand 96g rørsukker/ 18,5L 5,1g/L

1 x 9L fad
7 x 0,5L flaske
18 x 0,33L flaske

Trykket var alt for højt i flasker og fade.
5/2 2022 SG målt til 1000.
Der var intet galt med smagen, men den må næsten have en infektion af noget vildgær.

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