

Double Maxim Brown Ale v2 - 5%

British Brown Ale

Author: Cheshire Cat@hombrewinguk.com

Type: All Grain

IBU	: 26 (Tinseth)
BU/GU	: 0.51
Colour	: 37 EBC
Carbonation	: 2 CO ₂ -vol

Pre-Boil Gravity	: 1.041
Original Gravity	: 1.051
Final Gravity	: 1.013

Fermentables (1.27 kg)

1.15 kg - Golden Promise Pale Ale Malt 5 EBC...
^ Brouwmaatje (NL) BM-SI.100292
41 g - Extra Dark Crystal Malt 400 EBC (3.2%)
^ The Malt Miller (UK) MAL-01-004
37 g - Chocolate Malt 950 EBC (2.9%)
^ The Malt Miller (UK) MAL-02-004
33 g - Torrified Wheat 3.9 EBC (2.6%)
^ The Malt Miller (UK) MAL-03-006
11 g - 30 min - Steep - Roasted Barley 1300 E...
^ The Malt Miller (UK) MAL-02-007

Hops (12.8 g)

45 min - 5.3 g - East Kent Goldings (T90) - 6...
15 min - 7.5 g - East Kent Goldings (T90) - 6...
^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.71 g - Calcium Chloride (CaCl ₂) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.59 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.35 g - Epsom Salt (MgSO ₄)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.56 g - Gypsum (CaSO ₄)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - CrossMyLoof Midland

01 Brouwpoint 5L (45min) (rev 4)

Batch Size	: 5.6 L
Boil Size	: 7.31 L
Post-Boil Vol	: 5.96 L



37 EBC

Mash Water	: 3.68 L
Sparge Water	: 4.93 L
Boil Time	: 45 min
Total Water	: 8.61 L

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 30 Mg 6 Na 30 Cl 64 SO 56 HCO 17

SO/Cl ratio: 0.9

Mash pH: 5.38

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: OG = 1.051 BHE = 79%.