

Brown Ale (20241013) - 4.9%

American Brown Ale
Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 26 (Tinseth)
BU/GU : 0.53
Colour : 42 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.048
Final Gravity : 1.011

Fermentables (1.23 kg)
612 g - Finest Maris Otter Pale Ale 5.5 EBC (...
^ Get'er Brewed (NL) GEB2128
510 g - Light Munich Malt 25 EBC (41.4%)
^ Get'er Brewed (NL) GEB2134
51 g - Chateau Special B 300 EBC (4.1%)
26 g - Extra Dark Crystal Malt 400 EBC (2.1%)
^ The Malt Miller (UK) MAL-01-004
25 g - 30 min - Steep - Chocolate Malt 950 EB...
^ The Malt Miller (UK) MAL-02-004
8 g - 30 min - Steep - Black Malt 1340 EBC (0...
^ The Malt Miller (UK) MAL-02-008

Hops (10.4 g)
60 min - 2.8 g - Chinook (T90) - 11.8% (16 IBU)
^ The Malt Miller (UK) HOP-05-000
15 min - 7.6 g - Willamette (T90) - 5.3% (9 IBU)
^ The Malt Miller (UK) HOP-05-015

Miscellaneous
Mash - 0.74 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.62 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.37 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.58 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast
0.3 pkg - Crossmuloof FIVE

01 Brouwpunt 5L (60min) (rev 4)
Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.6 L
Sparge Water : 5.43 L
Boil Time : 60 min
Total Water : 9.03 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: 5.29
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

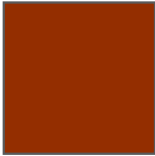
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



42 EBC