

Moose Drool Brown Ale - 5.3%

American Brown Ale

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 25 (Tinseth)
BU/GU : 0.5
Colour : 38 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.051
Final Gravity : 1.011

Fermentables (1.3 kg)

651 g - Maris Otter 5.5 EBC (49.9%)
^ The Malt Miller (UK) MAL-00-038
542 g - Light Munich Malt 22 EBC (41.6%)
79 g - Dark Crystal Malt 240 EBC (6.1%)
^ The Malt Miller (UK) MAL-01-002
27 g - 30 min - Steep - Chocolate Malt 950 EB...
^ The Malt Miller (UK) MAL-02-004
5 g - 30 min - Steep - Black Malt 1340 EBC (0...
^ The Malt Miller (UK) MAL-02-008

Hops (10.6 g)

60 min - 2.9 g - Chinook (T90) - 11.8% (17 IBU)
^ The Malt Miller (UK) HOP-05-000
15 min - 7.7 g - Willamette (Whole) - 5% (9 IBU)
^ Lot # 20220911
^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.26 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.64 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.93 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.92 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Crossmyloof 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 : 3.82 L
Sparge Water : 5.28 L
Boil Time : 60 min
Total Water : 9.1 L



38 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °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 58 Mg 12 Na 50 Cl 100 SO 100 HCO 67

SO/Cl ratio: 1
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 = 1.050.