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Double Maxim Brown Ale - 4.5%

Boil Size : 7.76 L Post-Boil Vol : 5.96 L Type: All Grain IBU Mash Water : 32 (Tinseth) : 3.33 L BU/GU : 0.7 Sparge Water : 5.62 L 36 EBC Colour : 36 EBC Boil Time : 60 min Carbonation : 1.9 CO2-vol Total Water : 8.95 L Pre-Boil Gravity : 1.035 Brewhouse Efficiency: 71.8% : 1.046 Mash Efficiency: 73.3% Original Gravity Final Gravity : 1.012 Mash Profile

Fermentables (1.16 kg)

British Brown Ale

1.048 kg - Maris Otter 5.5 EBC (90.7%) ^ The Malt Miller (UK) MAL-00-038 37 g - Medium Crystal 240 265 EBC (3.2%) 26 g - 30 min - Steep - Chocolate Malt 950 EB...

^ The Malt Miller (UK) MAL-02-004 26 g - Wheat Malt 4.1 EBC (2.3%)

19 g - 30 min - Steep - Roasted Barley 1300 E...

^ The Malt Miller (UK) MAL-02-007

Hops (13.2 g)

45 min - 8 g - Challenger (T90) - 7.2% (26 IBU) ^ The Malt Miller (UK) HOP-04-000

15 min - 5.2 g - Fuggle (Whole) - 5% (6 IBU)

^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.74 g - Calcium Chloride (CaCl2) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.61 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 0.36 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7 Mash - 0.58 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004 Mash - 0.5 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - CrossMyLoof Midland

Batch Size

01 One Step Mash (60 min)

71 °C - Strike Temp

65 °C - 60 min - Temperature

01 Brouwpunt 5L (60min) (rev 4)

: 5.6 L

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: 5.37 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: ABV = 4.7 %, OG = 1.046.