

Brickfields Brown Ale (clone) - 5.6%

British Brown Ale

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.42
 Colour : 26 EBC
 Carbonation : 1.9 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.050
 Final Gravity : 1.007

Fermentables (1.25 kg)

1.071 kg - Maris Otter 5.5 EBC (85.7%)
 ^ The Malt Miller (UK) MAL-00-038
 77 g - Amber Malt 50 EBC (6.2%)
 ^ The Malt Miller (UK) MAL-02-000
 51 g - Golden Naked Oats 18 EBC (4.1%)
 26 g - Dark Crystal Malt 240 EBC (2.1%)
 ^ The Malt Miller (UK) MAL-01-002
 25 g - 30 min - Steep - Chocolate Malt 950 EB...
 ^ The Malt Miller (UK) MAL-02-004

Hops (12.1 g)

60 min - 5.7 g - Fuggle (Whole) - 5% (13 IBU)
 ^ Worcester Hop Shop (UK)
 15 min - 6.4 g - East Kent Goldings - 5.4% (8...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.75 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 - 0.59 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - WHC Lab WHC Old English Old English

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

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.68 L
 Sparge Water : 5.38 L
 Boil Time : 60 min
 Total Water : 9.06 L



26 EBC

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: 5.4
 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.