

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 CO2-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 (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.59 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.35 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.56 g - Gypsum (CaSO4)
 ^ 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 Brouwpunt 5L (45min) (rev 4)

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

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



37 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: 5.38
 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%.