

**Hopspider - Incapability Brown - 4.3%**

**British Brown Ale**

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Type: All Grain

IBU : 27 (Tinseth)  
BU/GU : 0.6  
Colour : 35 EBC  
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.034  
Original Gravity : 1.044  
Final Gravity : 1.011

**Fermentables (1.17 kg)**

707 g - Maris Otter 5.5 EBC (60.2%)  
^ The Malt Miller (UK) MAL-00-038  
252 g - Toasted Porridge Oats 17.7 EBC (21.5%)  
88 g - Wheat Malt 3.9 EBC (7.5%)  
76 g - Brown Malt 515 EBC (6.5%)  
51 g - Amber Malt 50 EBC (4.3%)  
^ The Malt Miller (UK) MAL-02-000

**Hops (6.9 g)**

60 min - 4.5 g - Target (T90) - 11% (26 IBU)

**Hop Stand**

10 min hopstand @ 80 °C  
10 min - 2.4 g - Target (T90) - 11% (1 IBU)

**Miscellaneous**

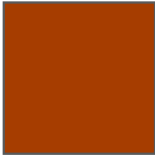
Mash - 0.74 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.62 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.37 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.58 g - Gypsum (CaSO4)  
^ The Malt Miller (UK)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

**Yeast**

0.4 pkg - Lallemmand (LalBrew) Nottingham Yeast  
^ The Malt Miller (UK) YEA-02-023

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.52 L  
Sparge Water : 5.49 L  
Boil Time : 60 min  
Total Water : 9.01 L



35 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**

01 One Step Mash (70 min)  
71 °C - Strike Temp  
65 °C - 70 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:

**Recipe Notes**

Target: ABV = 4.5 %, IBU = 27, OG = 1.049, FG = 1.016.

I toasted my oats the day before brewing. I used a tray that was the same size as an oven shelf which meant they were just under 1cm deep. I started with 22 mins at 150C (fan) but when I took them out to stir them around a bit, they were clearly developing no colour at all. So, for the second 22 mins I

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## Recipe Notes

upped the temperature to 180C. The oats started to go a little golden but, to my eyes, still needed a little more, so I gave them a further 10 mins. The final effect was that they were a couple of shades darker and a very light gold colour.