

Lote 04- 02025 -Thoth R

British Brown Ale (13 B)

Type: All Grain

Batch Size: 94,00 L

Boil Size: 130,29 L

Boil Time: 60 min

End of Boil Vol: 107,29 L

Final Bottling Vol: 95,00 L

Fermentation: Ale, Two Stage-
JUCA

Date: 11 Jun 2025

Brewer: Juca

Asst Brewer:

Equipment: Thoth Beer
Master-120L

Efficiency: 72,00 %

Est Mash Efficiency:
78,9 %

Taste Rating: 30,0



Taste Notes: Envasada em 18/07/2025 com 4gr/l no barril e na garrafa.

Ingredients

Amt	Name	Type	#	%/IBU	Volume
33,30 g	Sulfato de Cálcio CaSo4 IPA (Mash)	Water Agent	1	-	-
8,10 g	Sulfato Magnésio IPA e Maltosida...	Water Agent	2	-	-
7,20 g	Cloreto Cálcio CaCl IPA (Mash)	Water Agent	3	-	-
15,00 kg	Swaen©Pilsner 2024 Ultima compr...	Grain	4	79,8 %	9,78 L
0,30 kg	CHÂTEAU CRYSTAL® 2025 (150,...	Grain	5	1,6 %	0,20 L
0,30 kg	2025 CHÂTEAU ABBEY® (44,1 E...	Grain	6	1,6 %	0,20 L
0,30 kg	2025 CHÂTEAU RYE (6,9 EBC)	Grain	7	1,6 %	0,20 L
0,30 kg	CHÂTEAU BISCUIT® 2025 (50,0...	Grain	8	1,6 %	0,20 L
0,30 kg	Chateau Black 2025 (1400,0 EBC)	Grain	9	1,6 %	0,20 L
0,30 kg	WISK 2023 (3,0 EBC)	Grain	10	1,6 %	0,20 L
85,70 g	Bravo 2025 [15,50 %] - First Wort...	Hop	11	40,1 IBUs	-
84,00 g	Patho 2024 [18,00 %] - First Wort...	Hop	12	45,6 IBUs	-
31,74 g	Nugget Novo 2025 [14,80 %] - Firs...	Hop	13	14,2 IBUs	-
2,00 kg	Candi Sugar, Clear [Boil] (1,0 EBC)	Sugar	14	10,6 %	1,26 L
30,60 g	Bravo 2025 [15,50 %] - Boil 15,0 min	Hop	15	6,5 IBUs	-
30,00 g	Nugget Novo 2025 [14,80 %] - Boil...	Hop	16	6,0 IBUs	-
1,00 mg	CUSTO (Boil)	Other	17	-	-
1,0 pkg	SafBrew Ale 2025 1/4 (DCL/Ferme...	Yeast	18	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,048 SG

Est Final Gravity: 1,005 SG

Estimated Alcohol by Vol: 5,6
%

Bitterness: 112,4 IBUs

Est Color: 25,9 EBC

Measured Original Gravity:

1,050 SG

Measured Final Gravity:

1,011 SG

Actual Alcohol by Vol: 5,1 %

Calories: 466,8 kcal/l

Mash Profile

Mash Name: Thoth Beer
Sparge Water: 155,66 L
Sparge Temperature: 78,0 C
Adjust Temp for Equipment:
TRUE
Est Mash PH: 5,63
Measured Mash PH: 4,80

Total Grain Weight: 18,80 kg
Grain Temperature: 78,0 C
Tun Temperature: 50,0 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Add malte	Add 6,00 L of water and heat to 50,0 C ov...	50,0 C	9 min
Iodod Teste	Add -1,07 L of water and heat to 63,0 C o...	63,0 C	56 min
Mas out	Add -1,47 L of water and heat to 76,0 C o...	76,0 C	30 min

Sparge: Fly sparge with 155,66 L water at 78,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 508,46 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage-JUCA
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 508,46 g Table Sugar
Carbonation (from Meas Vol): Bottle with 478,48 g Table Sugar
Age for: 30,00 days
Storage Temperature: 20,0 C

Notes

Rela agua malte 4/1

4gr/l no barril e garrafa

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