

Mannly Brown Ale v2 - 4.7%

British Brown Ale

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Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.63
 Colour : 39 EBC
 Carbonation : 1.9 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.042
 Total Gravity : 1.043
 Final Gravity : 1.007

Fermentables (1.02 kg)

734 g - Mild Ale Malt 7 EBC (72%)
 ^ The Malt Miller (UK) MAL-00-012
 129 g - Crystal Dark 265 EBC (12.7%)
 ^ The Malt Miller (UK) MAL-01-038
 100 g - Wheat Malt 4 EBC (9.8%)
 ^ The Malt Miller (UK) MAL-04-004
 43 g - 10 min - Boil - Brown Sugar, Light 15....
 13 g - Roasted Barley 1300 EBC (1.3%)
 ^ The Malt Miller (UK) MAL-02-007
 20 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (17.2 g)

60 min - 4.9 g - First Gold (T90) - 7.5% (19...
 ^ The Malt Miller (UK) HOP-04-006
 5 min - 6.7 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 5 min - 5.6 g - First Gold (T90) - 7.5% (4 IBU)
 ^ The Malt Miller (UK) HOP-04-006

Miscellaneous

Mash - 0.62 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.14 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.62 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.89 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.9 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.6 pkg - White Labs London Fog Ale WLP066

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

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

Mash Water : 2.93 L
 Sparge Water : 5.89 L
 Boil Time : 60 min
 Total Water : 8.82 L



39 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (140 min)
 74.4 °C - Strike Temp
 68 °C - 140 min - Temperature
 76 °C - 15 min - Sparge

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 44 Mg 12 Na 50 Cl 75 SO 100

SO/Cl ratio: 1.3

Mash pH: 5.41

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 = 4.8 %, IBU = 29, OG = 1.052, FG = 1.016.
 Tweaked the malt bill to meet ABV.