

Mannly Ale v2 - 5.9%

American Brown Ale

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Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.49
 Colour : 44 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.054
 Final Gravity : 1.009

Fermentables (1.32 kg)

950 g - Mild Ale Malt 7 EBC (72.1%)
 ^ The Malt Miller (UK) MAL-00-012
 167 g - Dark Crystal Malt 240 EBC (12.7%)
 ^ The Malt Miller (UK) MAL-01-002
 128 g - Wheat Malt 4 EBC (9.7%)
 ^ The Malt Miller (UK) MAL-04-004
 56 g - Brown Sugar, Light 15.8 EBC (4.3%)
 17 g - 30 min - Steep - Roasted Barley 1300 EBC (1.3%)
 ^ The Malt Miller (UK) MAL-02-007

Hops (17.3 g)

60 min - 5 g - First Gold (T90) - 7.5% (18 IBU)
 ^ The Malt Miller (UK) HOP-04-006
 5 min - 6.7 g - East Kent Goldings (T90) - 6% (12 IBU)
 ^ 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 - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.25 g - Calcium Chloride (CaCl2) 33 % (1.5 g)
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.92 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.92 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 : 3.74 L
 Sparge Water : 5.34 L
 Boil Time : 60 min
 Total Water : 9.08 L



44 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

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 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1
 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: ABV = 4.8 %, IBU = 29, OG = 1.052, FG = 1.016.