

Kirkstall - Biscuit Brown Ale (clone) - 4.7%

British Brown Ale

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 33 (Tinseth)
 BU/GU : 0.63
 Colour : 22 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.052
 Final Gravity : 1.016

Fermentables (1.41 kg)

741 g - Finest Pale Ale Golden Promise 5.5 EB...
 ^ The Malt Miller (UK) MAL-00-058
 314 g - Golden Naked Oats 18 EBC (22.4%)
 107 g - Naked Oat Malt 5 EBC (7.6%)
 107 g - Wheat Malt 4.1 EBC (7.6%)
 82 g - Brown Malt 135 EBC (5.8%)
 54 g - Amber Malt 50 EBC (3.8%)
 ^ The Malt Miller (UK) MAL-02-000

Hops (12.6 g)

75 min - 8.1 g - Target (T90) - 7.5% (31 IBU)
 ^ The Malt Miller (UK) HOP-04-003

Hop Stand

10 min hopstand @ 80 °C
 10 min - 4.5 g - Target (T90) - 7.5% (1 IBU)
 ^ The Malt Miller (UK) HOP-04-003

Miscellaneous

Mash - 0.8 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.66 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.39 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.63 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.55 pkg - Wyeast Labs West Yorkshire Ale 1469

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.21 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.22 L
 Sparge Water : 5.46 L
 Boil Time : 75 min
 Total Water : 9.68 L



22 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °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

SO/Cl ratio: 0.9
 Mash pH: 5.39
 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 = 1.048, FG = 1.012.

"Using Brown Malt, Amber Malt and oats that have been baked (in the taproom pizza oven!) to release their biscuity flavour, this absolutely Autumnal Brown Ale features richly-layered flavours of malt with a dry, clean and distinctly biscuity finish."