

Mannly Brown Ale - 5.9%

British Brown Ale

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Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.39
 Colour : 46 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 - Crystal Dark 265 EBC (12.7%)
 ^ The Malt Miller (UK) MAL-01-038
 128 g - Wheat Malt 4 EBC (9.7%)
 ^ The Malt Miller (UK) MAL-04-004
 56 g - 10 min - Boil - Brown Sugar, Light 15....
 17 g - Roasted Barley 1300 EBC (1.3%)
 ^ The Malt Miller (UK) MAL-02-007

Hops (14 g)

60 min - 7.3 g - East Kent Goldings (T90) - 5...
 ^ The Malt Miller (UK) HOP-04-001
 5 min - 6.7 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

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 : 3.79 L
 Sparge Water : 5.3 L
 Boil Time : 60 min
 Total Water : 9.09 L



46 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 74.4 °C - Strike Temp
 68 °C - 90 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

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 = 4.6 %, IBU = 21, EBC = 50, OG = 1.052, FG = 1.017.

Minerals added to mash to give estimated levels: 85 mg/L Ca²⁺, 66 mg/mL Na⁺, 143 mg/L Cl⁻, 115 mg/L SO₄²⁻, 34 RA (as ppm CaCO₃).