

Flyer Brown Ale - 4.6%

British Brown Ale

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Type: All Grain

IBU : 43 (Tinseth)
 Colour : 36 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.043
 Final Gravity : 1.008

Fermentables (1.9 kg)

1.1 kg - Maris Otter 5.5 EBC (57.9%)
 ^ The Malt Miller (UK) MAL-00-038
 250 g - Flaked Barley 3 EBC (13.2%)
 ^ The Malt Miller (UK) MAL-03-005
 200 g - Rye Malt 25 EBC (10.5%)
 ^ The Malt Miller (UK) MAL-00-037
 150 g - 10 min - Boil - Brown Sugar, Dark 98....
 120 g - Dark Crystal Malt 240 EBC (6.3%)
 ^ The Malt Miller (UK) MAL-01-002
 80 g - Pale Chocolate Malt 525 EBC (4.2%)
 ^ The Malt Miller (UK) MAL-02-011

Hops (35 g)

60 min - 15 g - Pilgrim - 10% (42 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 10 g - Flyer (Whole) - 7% (2 IBU)

Dry Hops

4 days - 10 g - Flyer (Whole) - 7%

Yeast

1 pkg - Wyeast Labs Thames Valley Ale 1275

Default

Batch Size : 10 L
 Boil Size : 14.46 L
 Post-Boil Vol : 11.46 L

Mash Water : 8.75 L
 Sparge Water : 6.81 L
 Boil Time : 60 min
 Total Water : 15.56 L

Brewhouse Efficiency: 72%
 Mash Efficiency: 79.2%

Mash Profile

01 One Step Mash (60 min)
 67 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 17 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 17 °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:



36 EBC

Recipe Notes

Target: ABV = 4.8 %, IBU = 40, EBC = 35, OG = 1.047, FG = 1.010.