

Oat Brown Ale - 4.2%

British Brown Ale

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 38 (Tinseth)
 BU/GU : 0.89
 Colour : 35 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.042
 Final Gravity : 1.010

Fermentables (1.11 kg)

759 g - Pale Whale - Pale Malt 6 EBC (68.4%)
 ^ <https://paulsmalt.co.uk/product/pale-whale-...>
 55 g - Caramalt 29.5 EBC (5%)
 ^ The Malt Miller (UK) MAL-01-014
 55 g - Flaked Malted Oats 4 EBC (5%)
 55 g - Rye Malt 24 EBC (5%)
 ^ Get 'er Brewed (NI) GEB2149
 55 g - Torrified Wheat 3.9 EBC (5%)
 ^ The Malt Miller (UK) MAL-03-006
 55 g - Vienna Malt 7.8 EBC (5%)
 ^ Get 'er Brewed (NI) GEB2133
 38 g - Brown Malt 135 EBC (3.4%)
 38 g - Chocolate Malt 950 EBC (3.4%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (34 g)

30 min - 6 g - Target (T90) - 7.5% (18 IBU)
 ^ The Malt Miller (UK) HOP-04-003

Hop Stand

30 min hopstand @ 80 °C
 30 min - 11 g - Cascade (T90) - 7.5% (7 IBU)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100
 30 min - 7 g - Flyer - 12% (7 IBU)
 30 min - 7 g - Northdown (T90) - 7.4% (5 IBU)
 ^ The Malt Miller (UK) HOP-04-005

Dry Hops

4 days - 3 g - Cascade (T90) - 7.5%
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous

Mash - 0.65 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.55 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.32 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.52 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.1 pkg - Lallemant (LalBrew) Verdant IPA
 0.1 pkg - Munton-Fison Munton's Gold

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 6.86 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.17 L
 Sparge Water : 4.82 L
 Boil Time : 30 min
 Total Water : 7.99 L



35 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 50 min - Temperature
 75 °C - 10 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:

Oat Brown Ale

Recipe Notes

Target: ABV = 4.2 %, IBU = 37, EBC = 30, OG = 1.042, FG = 1.010.

Rising Temp mash 50C to 75C

Bottled brewing sugar and a few Cascade pellets in the boiled sugar solution.