

## Brown Ale (20221101) - 3.7%

### English-Style Brown Ale

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Type: All Grain

IBU : 44 (Tinseth)  
 BU/GU : 1.22  
 Colour : 31 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027  
 Original Gravity : 1.036  
 Final Gravity : 1.008

### Fermentables (955 g)

654 g - Pale Whale - Pale Malt 6 EBC (68.5%)  
 ^ <https://paulsmalt.co.uk/product/pale-whale-...>  
 47 g - Caramalt 29.5 EBC (4.9%)  
 ^ The Malt Miller (UK) MAL-01-014  
 47 g - Flaked Oats 2 EBC (4.9%)  
 ^ Brouwmaatje (NL) BM/BL.051.163.4/1  
 47 g - Rye Malt 25 EBC (4.9%)  
 ^ The Malt Miller (UK) MAL-00-037  
 47 g - Torrifified Wheat 3.8 EBC (4.9%)  
 ^ Van Der Kooij Jubbega (NL) 264222  
 47 g - Vienna Malt 7.8 EBC (4.9%)  
 ^ Get 'er Brewed (NI) GEB2133  
 33 g - Brown Malt 150 EBC (3.5%)  
 ^ Brouwmaatje (NL) BM-SI.100337/1  
 33 g - Chocolate Malt 900 EBC (3.5%)  
 ^ Brouwmaatje (NL) 051.027.1/250gr

### Hops (32.1 g)

60 min - 6.4 g - Target (T90) - 10% (35 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 11.7 g - Cascade (T90) - 7.5% (4 IBU)  
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100  
 10 min - 7 g - Flyer (Whole) - 7% (2 IBU)  
 10 min - 7 g - Northdown - 8% (3 IBU)

### Miscellaneous

Mash - 0.62 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.14 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.62 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.89 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.89 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Lallemend (LalBrew) Verdant IPA  
 ^ The Malt Miller (UK) YEA-02-051

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 2.87 L  
 Sparge Water : 5.93 L  
 Boil Time : 60 min  
 Total Water : 8.8 L



31 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71 °C - Strike Temp  
 65 °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...](http://www.ah.nl...))  
 Ca 44 Mg 12 Na 50 Cl 75 SO 100

SO/Cl ratio: 1.3  
 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:

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## Recipe Notes

Target: ABV = 4.2 %, IBU = 37, EBC = 30, OG = 1.042, FG = 1.010.  
Rising Temp mash 50 C to 75 C.