

Big Mack Brown Ale - 5.8%

American Brown Ale

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Type: All Grain

IBU : 20 (Tinseth)
 BU/GU : 0.34
 Colour : 38 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.025
 Original Gravity : 1.057
 Final Gravity : 1.013

Fermentables (1.23 kg)

694 g - Premiere Pilsner Malt 4 EBC (56.3%)
 ^ The Malt Miller (UK) MAL-00-033
 277 g - Flameout - Spray Dried Malt Extract -...
 ^ The Malt Miller (UK) EXT-00-006
 138 g - 10 min - Boil - Belgian Candi Sugar S...
 ^ The Malt Muller (UK) SUG-00-001
 55 g - Acidulated Malt 5 EBC (4.5%)
 ^ The Malt Miller (UK) MAL-00-011
 55 g - Extra Light Crystal Malt 100 EBC (4.5%)
 ^ The Malt Miller (UK) MAL-01-031
 14 g - Chocolate Malt 950 EBC (1.1%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (8.6 g)

60 min - 1.1 g - Aramis - 8.1% (5 IBU)
 30 min - 2.5 g - Aramis - 8.1% (9 IBU)
 10 min - 2.5 g - Aramis - 8.1% (5 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 2.5 g - Aramis - 8.1% (1 IBU)

Miscellaneous

Mash - 0.61 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.15 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.61 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.88 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.88 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

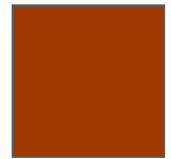
Yeast

0.5 pkg - Fermentis SafBrew Ale S-33
 ^ The Malt Miller (UK) YEA-02-028

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

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

Mash Water : 2.45 L
 Sparge Water : 6.22 L
 Boil Time : 60 min
 Total Water : 8.67 L



38 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1

Mash pH: 4.94

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: ABV = 5.8 %, OG= 1.058, FG = 1.015.