

xBmt-20200504 Toasted Oats - 4.6%

British Brown Ale

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Type: All Grain

IBU : 23 (Tinseth)
BU/GU : 0.46
Colour : 41 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.050
Final Gravity : 1.015

Fermentables (1.24 kg)

802 g - ESB Pale Malt (Gambrinus) 7.9 EBC (64...
265 g - Oats, Flaked (Briess) 2.8 EBC (21.4%)
68 g - Brown Malt 128 EBC (5.5%)
68 g - Caramel/Crystal Malt -120L 235 EBC (5.5%)
38 g - Pale Chocolate Malt 790 EBC (3.1%)

Hops (7.6 g)

First Wort 60 - 2.6 g - Magnum - 12% (17 IBU)
15 min - 5 g - East Kent Goldings (EKG) - 5%...

Miscellaneous

Mash - 0.75 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.62 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.37 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.59 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - Imperial Yeast Pub A09

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

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

Mash Water : 3.72 L
Sparge Water : 5.35 L
Boil Time : 60 min
Total Water : 9.07 L



41 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

eBIAB Single Infusion
72.9 °C - Strike Temp
66.7 °C - 50 min - Step One
75.6 °C - 10 min - Mash Out

Fermentation Profile

Imported
18.3 °C - 10 days - Primary
18.3 °C - 10 days - Secondary
18.3 °C - 7 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: 5.38
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

Water profile: Ca 80 | Mg 0 | Na 8 | SO4 104 | Cl 68
<http://brulosophy.com/2020/05/04/impact-toasting-flaked-oats-has-on-beer-character-exbeeriment-results/>