

Brown Ale v. 2

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **15**
- SRM **24.8**
- Style **Southern English Brown**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	2.5 kg (44.2%)	81 %	6
Grain	Simpsons - Maris Otter	1 kg (17.7%)	81 %	6
Grain	Cookie	0.5 kg (8.8%)	72 %	50
Grain	Fawcett - Brown	1 kg (17.7%)	72 %	180
Grain	Special B Malt	0.25 kg (4.4%)	65.2 %	315
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.5%)	68 %	1200
Grain	Weyermann - Carapils	0.2 kg (3.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

Notes

- dwa różne słody MO, żeby wykończyć resztkę Simpsons'a.
0,5 kg MO podmienione testowo na 0,5 kg VM Cookie względem pierwotnej receptury.
Dodane 0,2 Carapilsa dla lepszej piany.
W tej wersji inne drożdże - wcześniej były FM11.
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