

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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