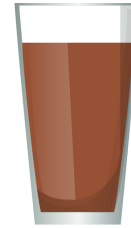


Brow Ale

British Brown Ale (13 B)

Type: All Grain
Batch Size: 120,00 L
Boil Size: 140,00 L
Boil Time: 60 min
End of Boil Vol: 138,11 L
Final Bottling Vol: 120,00 L
Fermentation: Ale, Single Stage

Date: 29 Sep 2022
Brewer: BR Craft
Asst Brewer:
Equipment: Experimental
Efficiency: 72,00 %
Est Mash Efficiency: 72,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
20,00 kg	Pale Ale (Agraria) (6,0 EBC)	Grain	1	82,3 %	13,04 L
3,00 kg	Crystal 150 (Crisp) (147,8 EBC)	Grain	2	12,3 %	1,96 L
1,00 kg	Malte Dextrin (Crisp) (3,0 EBC)	Grain	3	4,1 %	0,65 L
0,30 kg	Malte Chocolate (Crisp) (1241,1 EBC)	Grain	4	1,2 %	0,20 L
70,00 g	Nugget [13,30 %] - Boil 60,0 min	Hop	5	22,3 IBUs	-
4,0 pkg	Irish Ale (Bio4 #) [124,21 ml]	Yeast	6	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,045 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 4,4 %
Bitterness: 22,3 IBUs
Est Color: 32,4 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,013 SG
Actual Alcohol by Vol: 4,3 %
Calories: 431,2 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step,
Medium Body
Sparge Water: 84,34 L
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,51
Measured Mash PH: 5,20

Total Grain Weight: 24,30 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 80,00 L of water at 72,2 C	67,0 C	60 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

Sparge: Fly sparge with 84,34 L water at 78,0 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 86,48 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Keg with 86,48 KPA
Carbonation (from Meas Vol): Keg with 86,48 KPA
Age for: 21,00 days
Storage Temperature: 9,0 C

Notes

