

Amerikansk Brown Ale (BK) - 5.6%

Amerikansk brown ale

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Type: All Grain

IBU : 40 (Tinseth)
Color : 48 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.051
Original Gravity : 1.058
Final Gravity : 1.015

Fermentables (6.77 kg)

3 kg - Pilsner 3.3 EBC (44.3%)
2.5 kg - Pale Malt, Golden Promise 5.9 EBC (3...
300 g - Caramunich II 124 EBC (4.4%)
250 g - Chateau Abbey 44 EBC (3.7%)
250 g - Chateau Biscuit 50 EBC (3.7%)
200 g - Carafa Special II 820 EBC (3%)
122 g - Crystal Malt 150 EBC (1.8%)
80 g - Crystal Malt 220 EBC (1.2%)
70 g - Chocolate 900 EBC (1%)

Hops (140 g)

60 min - 20 g - Magnum (12,8%/2018) - 12.8% (...
10 min - 40 g - Cascade - 6% (9 IBU)
5 min - 40 g - Cascade - 6% (5 IBU)
1 min - 40 g - Cascade - 6% (1 IBU)

Miscellaneous

Mash - 1.5 g - Gypsum (CaSO4)
Mash - 10 ml - Phosphoric Acid 75%
Sparge - 0.58 g - Gypsum (CaSO4)
Sparge - 3.46 ml - Phosphoric Acid 75%
15 min - Boil - 8 g - Klar Urt

Yeast

1 pkg - White Labs California Ale WLP001
Starter: 2 L (200 g DME)

Brewtools B40pro

Batch Size : 21 L
Boil Size : 30 L
Post-Boil V.: 26.56 L
Boil Time : 60 min

Mash Water : 26.15 L
Sparge Water: 10.07 L @ 78 °C
Total Water : 36.22 L

Brewhouse Efficiency: 57.6%
Mash Efficiency : 69.9%

Mash Profile

Lav fermentabilitet - 60 min
69 °C - 60 min - Mæskning
78 °C - 15 min - Udmæskning

Fermentation Profile

Kveik gæring lav
21 °C - 7 days - Primary

Water Profile

Ejby vandværk (Hoppy Lite)
Ca 133 Mg 25 Na 24 Cl 63 SO 94

SO/Cl ratio: 1.5
Mash pH : 5.43
Sparge pH : 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes



48 EBC