

Dark Ale

American Brown Ale (10 C)

Type: All Grain
Batch Size: 20.00 gal
Boil Size: 24.27 gal
Boil Time: 90 min
End of Boil Vol: 21.58 gal
Final Bottling Vol: 19.55 gal
Fermentation: Ale, Two Stage

Date: 14 Mar 2016
Brewer:
Asst Brewer:
Equipment: Pot (18.5 Gal/70 L) and Cooler (9.5 Gal/40 L) - All Grain
Efficiency: 75.00 %
Est Mash Efficiency: 77.8 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
21 lbs 8.0 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	60.6 %
5 lbs	Vienna Malt (3.5 SRM)	Grain	2	14.1 %
3 lbs	Munich Malt - 10L (10.0 SRM)	Grain	3	8.5 %
2 lbs	Caraaroma (130.0 SRM)	Grain	4	5.6 %
2 lbs	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	5	5.6 %
1 lbs	Chocolate Malt (350.0 SRM)	Grain	6	2.8 %
1 lbs	Roasted Barley (300.0 SRM)	Grain	7	2.8 %
2.00 oz	Chinook [11.00 %] - Boil 60.0 min	Hop	8	21.9 IBUs
2.00 oz	Cascade [5.50 %] - Boil 10.0 min	Hop	9	4.0 IBUs
1.0 pkg	Belgian Ale (White Labs #WLP550) [35.49 ml]	Yeast	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.047 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 4.8 %
Bitterness: 25.9 IBUs
Est Color: 23.6 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Sparge Water: 17.44 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 35 lbs 8.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 47.58 qt of water at 167.4 F	156.0 F	45 min

Sparge: Batch sparge with 10 steps (Drain mash tun , 1.94gal, 1.94gal, 1.94gal, 1.94gal, 1.94gal, 1.94gal, 1.94gal, 1.94gal, 1.94gal, 1.94gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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