

Emma's Ale

Northern English Brown Ale

Type: All Grain

Batch Size: 5.00 gal

Boil Size: 6.41 gal

Boil Time: 60 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 1/7/2011

Brewer: Matthew Brugger

Asst Brewer: myself

Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)

Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
8.00 lb	Pale Malt, Maris Otter (3.0 SRM)	Grain	82.05 %
1.00 lb	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	10.26 %
0.50 lb	Acid Malt (3.0 SRM)	Grain	5.13 %
0.25 lb	Pale Chocolate (205.0 SRM)	Grain	2.56 %
0.75 oz	Glacier [5.60 %] (60 min)	Hops	15.0 IBU
0.75 oz	Styrian Goldings [4.60 %] (20 min)	Hops	7.4 IBU
0.25 oz	Styrian Goldings [4.60 %] (5 min)	Hops	0.8 IBU
1.00 items	Whirlfloc Tablet (Boil 20.0 min)	Misc	
1 Pkgs	Thames Valley Ale (Wyeast Labs #1275)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.054 SG

Measured Original Gravity: 1.057 SG

Est Final Gravity: 1.013 SG

Measured Final Gravity: 1.010 SG

Estimated Alcohol by Vol: 5.26 %

Actual Alcohol by Vol: 6.13 %

Bitterness: 23.2 IBU

Calories: 252 cal/pint

Est Color: 15.9 SRM

Color:



Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge

Total Grain Weight: 9.75 lb

Sparge Water: 4.79 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment: TRUE

Mash PH: 5.4 PH

Single Infusion, Full Body, Batch Sparge

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 12.18 qt of water at 167.0 F	152.0 F

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

Carbonation and Storage

Carbonation Type: Kegged
(Forced CO2)

Volumes of CO2: 2.4

Pressure/Weight: 8.7 PSI

Carbonation Used: -10psi

Keg/Bottling Temperature: 35.0 F

Age for: 3.5 days

Storage Temperature: 35.0 F

Notes

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