

Northern English Brown

Northern English Brown Ale

Type: All Grain

Date: 12/23/2013

Batch Size: 10.50 gal

Brewer: Everking

Boil Size: 12.81 gal

Asst Brewer:

Boil Time: 60 min

Equipment: Everking 10G 1.0

Taste Rating(out of 50): 30.0

Brewhouse Efficiency: 72.00

Taste Notes:

Ingredients

Amount	Item	Type	% or IBU
17.74 lb	Pale Malt, Maris Otter (3.0 SRM)	Grain	87.74 %
1.73 lb	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	8.55 %
0.50 lb	Chocolate Malt (450.0 SRM)	Grain	2.47 %
0.25 lb	Black (Patent) Malt (500.0 SRM)	Grain	1.24 %
2.00 oz	Goldings, East Kent [5.20 %] (60 min)	Hops	17.9 IBU
1.50 oz	Fuggles [5.30 %] (15 min)	Hops	6.8 IBU
2 Pkgs	London Ale Yeast (Wyeast Labs #1028)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.052 SG

Measured Original Gravity: 1.056 SG

Est Final Gravity: 1.012 SG

Measured Final Gravity: 1.012 SG

Estimated Alcohol by Vol: 5.13 %

Actual Alcohol by Vol: 5.74 %

Bitterness: 24.7 IBU

Calories: 249 cal/pint

Est Color: 20.3 SRM

Color:



Mash Profile

Mash Name: Single Infusion,
Medium Body, Batch Sparge

Total Grain Weight: 20.22 lb

Sparge Water: 9.42 gal

Grain Temperature: 62.0 F

Sparge Temperature: 168.0 F

TunTemperature: 68.0 F

Adjust Temp for Equipment:
TRUE

Mash PH: 5.4 PH

Single Infusion, Medium Body, Batch Sparge

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 23.66 qt of water at 170.1 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

Volumes of CO2: 2.3

(Forced CO2)

Pressure/Weight: 10.1 PSI **Carbonation Used:** Keg

Keg/Bottling Temperature: 40.0 F **Age for:** 30.0 days

Storage Temperature: 65.0 F

Notes

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