

Jim Burt

Burt's Brown Ale 013016

American Brown Ale (19 C)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 8.27 gal
Boil Time: 60 min
End of Boil Vol: 7.02 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Single Stage

Date: 29 Jan 2016
Brewer: Jim Burt
Asst Brewer:
Equipment: J&J Bayou Classic 16 Gal. BIAB
Efficiency: 64.00 %
Est Mash Efficiency: 78.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
8.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	1	-
8.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	2	-
7 lbs	Pale Malt (2 Row) GER (3.0 SRM)	Grain	3	54.4 %
3 lbs 8.0 oz	Munich Malt (9.0 SRM)	Grain	4	27.2 %
1 lbs	Caramel Malt - 60L (Briess) (60.0 SRM)	Grain	5	7.8 %
1 lbs	Chocolate (Briess) (350.0 SRM)	Grain	6	7.8 %
6.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	7	2.9 %
1.00 oz	Willamette [5.20 %] - Boil 45.0 min	Hop	8	14.1 IBUs
0.28 tsp	Irish Moss (Boil 10.0 mins)	Fining	9	-
1.00 oz	Willamette [5.20 %] - Boil 10.0 min	Hop	10	5.6 IBUs
1.00 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	11	3.2 IBUs
1.10 Items	Campden Tablet (Boil 0.0 mins)	Water Agent	12	-
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.054 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 5.4 %
Bitterness: 22.9 IBUs
Est Color: 27.1 SRM

Measured Original Gravity: 1.056 SG
Measured Final Gravity: 1.016 SG
Actual Alcohol by Vol: 5.3 %
Calories: 188.7 kcal/12oz

Mash Profile

Mash Name: BIAB 04 Medium/Full Body (154F)
Sparge Water: -0.00 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 12 lbs 14.0 oz
Grain Temperature: 65.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 36.85 qt of water at 159.7 F	154.0 F	45 min

Sparge: If steeping, remove grains, and prepare to boil wort

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, Single 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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