

# KHA's Brown Ale

American Brown Ale (10 C)

**Type:** All Grain

**Batch Size:** 25.00 l

**Boil Size:** 32.12 l

**Boil Time:** 60 min

**End of Boil Vol:** 29.12 l

**Final Bottling Vol:** 24.00 l

**Fermentation:** Ale, Single Stage

**Taste Notes:**

**Date:** 13 Sep 2015

**Brewer:**

**Asst Brewer:**

**Equipment:** KHA's HERMS setup

**Efficiency:** 78.00 %

**Est Mash Efficiency:** 87.4 %

**Taste Rating:** 30.0



Prepare for Brewing

- Create a yeast starter with 0.90 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 41.48 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
4.50 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	70.9 %
0.75 kg	Munich Malt (17.7 EBC)	Grain	2	11.8 %
0.50 kg	Caramel/Crystal Malt -120L (236.4 EBC)	Grain	3	7.9 %
0.40 kg	Caramunich Malt (110.3 EBC)	Grain	4	6.3 %
0.20 kg	Carafa I (663.9 EBC)	Grain	5	3.1 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 22.40 l of water at 72.9 C	67.0 C	60 min
Mash Out	Heat to 75.6 C over 20 min	75.6 C	10 min

- Fly sparge with 19.08 l water at 75.6 C
- Add water to achieve boil volume of 32.12 l
- Estimated pre-boil gravity is 1.051 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU
80.00 g	East Kent Goldings (EKG) [3.75 %] - Boil 60.0 min	Hop	6	24.4 IBUs
1.00 Items	Whirlfloc Tablet (Boil 10.0 mins)	Fining	7	-
25.00 g	Saaz [3.75 %] - Boil 10.0 min	Hop	8	2.8 IBUs
40.00 g	Cascade [5.50 %] - Boil 5.0 min	Hop	9	3.6 IBUs

- Estimated Post Boil Vol: 29.12 l and Est Post Boil Gravity: 1.059 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 25.00 l

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	10	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.059 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 25.00 l)
- Add water if needed to achieve final volume of 25.00 l

### Fermentation

- 13 Sep 2015 - Primary Fermentation (14.00 days at 19.4 C ending at 19.4 C)

## Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.013 SG)
- Date Bottled/Kegged: 27 Sep 2015 - Carbonation: Bottle with 150.80 g Corn Sugar
- Age beer for 30.00 days at 18.3 C
- 27 Oct 2015 - Drink and enjoy!

## Notes