

193 Britt Rocks 5G

British Brown Ale (13 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 04 Mar 2020
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 294.87 ml warm water and add optional 14.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.04 gal
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
8.63 gal	11/15 SHBWater	Water	1	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs 3.0 oz	Maris Otter (Crisp) (4.0 SRM)	Grain	2	58.9 %	0.48 gal
2 lbs 7.0 oz	Brumalt (23.0 SRM)	Grain	3	23.2 %	0.19 gal
1 lbs 4.0 oz	Caramel Malt - 40L (Briess) (40.0 SRM)	Grain	4	11.9 %	0.10 gal
8.0 oz	Acid Malt (3.0 SRM)	Grain	5	4.8 %	0.04 gal
2.0 oz	Chocolate Wheat Malt (400.0 SRM)	Grain	6	1.2 %	0.01 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15.69 qt of water at 165.8 F	153.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.12 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.048 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	7	14.3 IBUs	-
0.50 oz	Northern Brewer [8.50 %] - Boil 15.0 min	Hop	8	7.1 IBUs	-
0.50 oz	Northern Brewer [8.50 %] - Boil 1.0 min	Hop	9	0.6 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.054 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.054 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 04 Mar 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 08 Mar 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 18 Mar 2020 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 65.0 F
- 17 Apr 2020 - Drink and enjoy!

Notes