

193 Britt Rocks 5G Extract

British Brown Ale (13 B)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 04 Mar 2020
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 315.66 ml warm water and add optional 15.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal
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Water Prep

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

Mash or Steep Grains

- Steep Water Volume: 4.12 gal
- Steep Grain Weight: 9 lbs 5.9 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
6 lbs 6.0 oz	Pale Liquid Extract [Steep] (8.0 SRM)	Extract	2	56.1 %	0.54 gal
1 lbs 14.0 oz	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	3	16.5 %	0.15 gal
1 lbs	Caramel Malt - 40L (Briess) [Steep] (40.0 SRM)	Grain	4	8.7 %	0.08 gal
2.0 oz	Chocolate Wheat Malt [Steep] (400.0 SRM)	Grain	5	1.1 %	0.01 gal

Boil Wort with Extract

- Boil Fermentables Weight: 2 lbs
- Boil Fermentables Volume: 0.15 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.090 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	DME Sparklinf Amber (Briess) [Boil] (10.5 SRM)	Dry Extract	6	17.6 %	0.15 gal
1.00 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	7	19.6 IBUs	-
0.50 oz	Northern Brewer [8.50 %] - Boil 15.0 min	Hop	8	4.9 IBUs	-
0.50 oz	Northern Brewer [8.50 %] - Boil 1.0 min	Hop	9	0.4 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.058 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 Inredients

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: 1.058 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.016 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