

243 Upside Brown 5G All Grain

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: 08 Feb 2021
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 263.99 ml warm water and add optional 13.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.89 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs	Maris Otter (Crisp) (4.0 SRM)	Grain	1	75.7 %	0.55 gal
11.0 oz	Biscuit (Dingemans) (22.5 SRM)	Grain	2	7.4 %	0.05 gal
11.0 oz	Caramel Malt - 120L (Briess) (120.0 SRM)	Grain	3	7.4 %	0.05 gal
10.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	4	6.8 %	0.05 gal
4.0 oz	Carafa Special III (Weyermann) (470.0 SRM)	Grain	5	2.7 %	0.02 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.89 gal of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 5.00 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.043 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	6	14.9 IBUs	-
1.00 oz	Northern Brewer [8.50 %] - Boil 15.0 min	Hop	7	14.8 IBUs	-
0.50 oz	Northern Brewer [8.50 %] - Boil 0.0 min	Hop	8	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.049 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	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.049 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 08 Feb 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 12 Feb 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 22 Feb 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 24 Mar 2021 - Drink and enjoy!

Notes