

243 Upside Brown 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: 08 Feb 2021
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 263.82 ml warm water and add optional 13.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 1.19 gal
- Steep Grain Weight: 1 lbs 3.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
8.0 oz	Biscuit (Dingemans) [Steep] (22.5 SRM)	Grain	1	5.8 %	0.04 gal
8.0 oz	Caramel Malt - 120L (Briess) [Steep] (120.0 SRM)	Grain	2	5.8 %	0.04 gal
3.0 oz	Carafa Special III (Weyermann) [Steep] (470.0 SRM)	Grain	3	2.2 %	0.01 gal

Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 6.0 oz
- Boil Fermentables Volume: 0.62 gal
- Est Boil Water Addition: 2.47 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.075 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Sparklinf Amber (Briess) [Boil] (10.5 SRM)	Dry Extract	4	11.7 %	0.08 gal
6 lbs 6.0 oz	Amber Liquid Extract [Boil] (12.5 SRM)	Extract	5	74.5 %	0.54 gal
0.50 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	6	11.2 IBUs	-
1.00 oz	Northern Brewer [8.50 %] - Boil 15.0 min	Hop	7	11.1 IBUs	-
0.50 oz	Northern Brewer [8.50 %] - Boil 0.0 min	Hop	8	0.0 IBUs	-

- Estimated Post Boil Vol: 3.91 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)
- Add water if needed to achieve final volume of 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: 1.013 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