

No Castle Brown ale

Northern English Brown Ale

Type: All Grain **Date:** 10/02/2013
Batch Size (fermenter): 5.00 gal **Brewer:**
Boil Size: 6.71 gal **Asst Brewer:**
Boil Time: 60 min **Equipment:** Chaos Brewhouse
End of Boil Volume: 5.51 gal **Brewhouse Efficiency:** 72.00 %
Final Bottling Volume: 5.00 gal **Est Mash Efficiency:** 76.3 %
Fermentation: Ale, Two Stage **Taste Rating(out of 50):** 30.0
Taste Notes:

Ingredients

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Amt	Name	Type	#	% / IBU	
6 lbs 8.0 oz	Maris Otter (Crisp) (4.0 SRM)	Grain	1	65.0 %	
2 lbs	Brown Malt (65.0 SRM)	Grain	2	20.0 %	
1 lbs 8.0 oz	Victory Malt (25.0 SRM)	Grain	3	15.0 %	
1.00 oz	Fuggles [4.50 %] – Boil 60.0 min	Hop	4	17.4 IBUs	
1.00 oz	Fuggles [4.50 %] – Boil 10.0 min	Hop	5	6.3 IBUs	
1.0 pkg	British Ale II (Wyeast Labs #1335) [124.21 ml]	Yeast	6	–	

Beer Profile

Est Original Gravity: 1.052 SG **Measured Original Gravity:** 1.046 SG
Est Final Gravity: 1.014 SG **Measured Final Gravity:** 1.010 SG
Estimated Alcohol by Vol: 4.9 % **Actual Alcohol by Vol:** 4.7 %
Bitterness: 23.7 IBUs **Calories:** 151.6 kcal/12oz
Est Color: 17.6 SRM

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge **Total Grain Weight:** 10 lbs
Sparge Water: 4.79 gal **Grain Temperature:** 72.0 F
Sparge Temperature: 168.0 F **Tun Temperature:** 72.0 F
Adjust Temp for Equipment: FALSE **Mash PH:** 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14.10 qt of water at 166.9 F	156.0 F	45 min

Sparge Step: Batch sparge with 2 steps (1.23gal, 3.56gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle

Volumes of CO2: 2.3

Pressure/Weight: 3.57 oz

Carbonation Used: Bottle with 3.57 oz Table Sugar

Keg/Bottling Temperature: 70.0 F

Age for: 30.00 days

Fermentation: Ale, Two Stage

Storage Temperature: 65.0 F

Notes

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