

CajurALE

American Brown Ale (10 C)

Type: All Grain
Batch Size: 37,85 l
Boil Size: 45,31 l
Boil Time: 60 min
End of Boil Vol: 43,31 l
Final Bottling Vol: 35,02 l
Fermentation: Ale, Two Stage

Date: 22 Aug 2014
Brewer: Marcelo/Lisa
Asst Brewer:
Equipment: BEERSCIENCE KEG (note)
Efficiency: 80,00 %
Est Mash Efficiency: 88,0 %
Taste Rating: 30,0



Taste Notes: Adicionado 50g de cacau 100% no inicio da fervura e mais 50g nos ultimos 5 mins

Após Fermentacao Add essencia de Baunilha.

Ingredients

Amt	Name	Type	#	%/IBU
3,50 kg	Aromatic Malt (51,2 EBC)	Grain	1	38,9 %
3,00 kg	Biscuit Malt (45,3 EBC)	Grain	2	33,3 %
2,00 kg	Mild Malt (7,9 EBC)	Grain	3	22,2 %
0,50 kg	Chocolate Malt (689,5 EBC)	Grain	4	5,6 %
30,00 g	Hallertau Magnum [14,00 %] - Boil 60,0 min	Hop	5	25,0 IBUs
30,00 g	Fuggles [5,50 %] - Boil 5,0 min	Hop	6	2,0 IBUs
2,0 pkg	Burton Union Yeast (Mangrove Jack's #M79)	Yeast	7	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,057 SG
Est Final Gravity: 1,017 SG
Estimated Alcohol by Vol: 5,2 %
Bitterness: 27,0 IBUs
Est Color: 53,5 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 17,70 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 9,00 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 25,47 l of water at 72,6 C	66,7 C	60 min
Mash Out	Add 13,14 l of water at 95,1 C	75,6 C	10 min

Sparge: Fly sparge with 17,70 l water at 75,6 C

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
Pressure/Weight: 205,96 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with 205,96 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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