

# Bryg Nr. 121 Dark Ale

American Brown Ale (10 C)

**Type:** All Grain

**Batch Size:** 300,00 L

**Boil Size:** 332,43 L

**Boil Time:** 90 min

**End of Boil Vol:** 314,43 L

**Final Bottling Vol:** 290,00 L

**Fermentation:** Ale, Single Stage

**Date:** 22 Jan 2022

**Brewer:** ØL bryghus

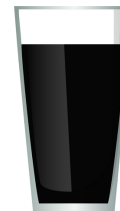
**Asst Brewer:** Marco Schott

**Equipment:** 300 L Polsinelli 100%

**Efficiency:** 72,00 %

**Est Mash Efficiency:** 73,2 %

**Taste Rating:** 30,0



**Taste Notes:** This is a great beer. At a recent club meeting, a few guys suggested this is closer to a Porter than a Brown, mainly because it is pretty dark. However, it tastes more like a Brown. While I will likely brew this exact recipe many times, here are two changes I plan on trying just for fun:

Either way, this beer will go quickly, it's that good. Cheers!

## Prepare for Brewing

- Create a yeast starter with 25,00 L of wort (2662,81 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 429,24 L
- Mash Water Acid: 86,4 ml (5,8 tbsp) Lactic Acid (88%)

## Water Prep

Amt	Name	Type	#	%/IBU	Volume
430,00 L	Øster Løgum Vand	Water	1	-	-
35,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	2	-	-
35,00 ml	Lactic Acid (Mash)	Water Agent	3	-	-
6,00 g	Salt (Mash)	Water Agent	4	-	-
4,18 g	Calcium Chloride (Mash)	Water Agent	5	-	-
0,42 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	6	-	-

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
18,00 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	7	19,6 %	11,74 L
13,00 kg	CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	8	14,2 %	8,48 L
12,00 kg	CHÂTEAU PALE ALE (8,5 EBC)	Grain	9	13,1 %	7,82 L
12,00 kg	CHÂTEAU WHEAT BLANC (4,5 EBC)	Grain	10	13,1 %	7,82 L
6,30 kg	CHÂTEAU CARA RUBY® (50,0 EBC)	Grain	11	6,9 %	4,11 L
6,20 kg	CHÂTEAU MELANO LIGHT (40,0 EBC)	Grain	12	6,8 %	4,04 L
6,20 kg	Caramel Rye (Weyermann) (69,0 EBC)	Grain	13	6,8 %	4,04 L
5,30 kg	CHÂTEAU CHIT BARLEY MALT FLAKES (4,9 EBC)	Grain	14	5,8 %	3,46 L
5,20 kg	CHÂTEAU CARA CLAIR (5,5 EBC)	Grain	15	5,7 %	3,39 L
3,00 kg	CHÂTEAU ROASTED BARLEY (1200,9 EBC)	Grain	16	3,3 %	1,96 L
3,00 kg	Chocolate Malt (886,5 EBC)	Grain	17	3,3 %	1,96 L
1,48 kg	CHÂTEAU CRYSTAL® (150,1 EBC)	Grain	18	1,6 %	0,96 L
60,00 g	Amylase Enzyme (Mash 90,0 mins)	Other	19	-	-
40,00 ml	Lactic Acid (Sparge)	Water Agent	20	-	-
37,77 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	21	-	-
6,00 g	Salt (Sparge)	Water Agent	22	-	-
5,32 g	Calcium Chloride (Sparge)	Water Agent	23	-	-
0,53 g	Gypsum (Calcium Sulfate) (Sparge)	Water Agent	24	-	-

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 261,70 L of water at 72,9 C	66,7 C	60 min

- Sparge Water Acid: 46,5 ml (3,1 tbsp) Lactic Acid (88%)
- Fly sparge with 167,54 L water at 75,6 C
- Add water to achieve boil volume of 332,43 L
- Estimated pre-boil gravity is 1,060 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
278,31 g	Warrior 2016 [10,00 %] - Boil 90,0 min	Hop	25	19,3 IBUs	-
231,93 g	Bravo [15,50 %] - Boil 25,0 min	Hop	26	18,6 IBUs	-
371,08 g	Perle - Hallertau [8,00 %] - Boil 5,0 min	Hop	27	8,9 IBUs	-

Estimated Post Boil Vol: 314,43 L and Est Post Boil Gravity: 1,065 SG

## Cool and Transfer Wort

- Cool wort to fermentation temperature  
 Transfer wort to fermenter  
 Add water if needed to achieve final volume of 300,00 L

## Pitch Yeast and Measure Gravity and Volume

## Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
7,0 pkg	American Ale II (Wyeast Labs #1272) [124,21 ml]	Yeast	28	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,065 SG)  
 Measure Actual Batch Volume \_\_\_\_\_ (Target: 300,00 L)

## Fermentation

22 Jan 2022 - Primary Fermentation (14,00 days at 19,4 C ending at 19,4 C)

## Dry Hop and Bottle/Keg

## Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
0,12 kg	Maltodextrin [Bottling] (5,9 EBC)	Sugar	29	0,1 %	0,08 L

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,016 SG)  
 Date Bottled/Kegged: 05 Feb 2022 - Carbonation: Bottle with 1446,21 g Table Sugar  
 Age beer for 30,00 days at 18,3 C  
 07 Mar 2022 - Drink and enjoy!

## Notes