



# RECIPES

# BROWN ALE WITH LALBREW® LONDON 30L



STEP 1

## LIQUOR

	LITRES
<b>Final Kettle Vol</b>	<b>27</b>
<b>Beg Kettle Vol</b>	<b>30</b>
<b>L:G</b>	<b>3.1</b>
<b>Mashing in Liquor</b>	<b>22</b>
Lauter	0
<b>Sparge Liquor</b>	<b>17</b>
Total Liquor	39

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

3



STEP 2

## MALT

<b>Original Gravity/Plato</b>	<b>1,0526</b>	<b>13.0</b>
<b>BME (premised)</b>	<b>0.880</b>	
<b>Colour (Lovibond)</b>	<b>5 to 8</b>	

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
<b>Pale Ale Malt</b>	0.810	0.800	0.704	2.8	2.6
<b>Munich I</b>	0.100	0.760	0.669	18.0	2.0
<b>Chocolate Malt</b>	0.04	0.77	0.678	200	9.1
<b>Caramel 60</b>	0.05	0.77	0.678	60	3.4

EXTRACT (KG): 3.69

WEIGHT OF MALT (KG)

<b>Pale Ale Malt</b>	<b>4.25</b>
<b>Munich I</b>	<b>0.55</b>
<b>Chocolate Malt</b>	<b>0.22</b>
<b>Caramel 60</b>	<b>0.27</b>
<b>TOTAL</b>	<b>5.29</b>

**TOTAL 17.1**



## TEMPERATURE

	°F	°C
<b>Conversion Temp</b>	<b>149</b>	<b>65.0</b>
<b>Strike Temp</b>	<b>161</b>	<b>71.5</b>
Sparge Temp	174	78.9

SPARGE ACID

NONE

## FONT LEGEND

- Temp**
- Gravity/Brewing parameters**
- Water**
- Malts**
- Hops**
- Yeast**



STEP 3

## HOPS

**Kettle Boil Time: 90 Min**

Hop Additions: 3

**IBUs: 35**

Irish Moss @ 30 min before knock-out: 1.5 (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
<b>Nugget</b>	0.120	<b>60.00</b>	0.200	0.700	24.50	<b>28</b>
<b>Williamette</b>	0.080	<b>30.00</b>	0.150	0.200	7.00	<b>16</b>
<b>Williamette</b>	0.080	<b>15.00</b>	0.100	0.050	1.75	<b>6</b>
<b>TOTAL</b>						<b>49</b>



STEP 4

## YEAST

<b>Yeast Type/Number</b>	<b>Lalbrew® London ESB</b>
<b>Fermentation Temp</b>	<b>20 °C</b>



## NOTES

- Non-filtered