

2013 Black Sheep Riggwelter 10 Gal

Northern English Brown Ale

Type: All Grain
Batch Size (fermenter): 10.50 gal
Boil Size: 13.09 gal
Boil Time: 90 min
End of Boil Volume: 11.44 gal
Final Bottling Volume: 10.50 gal
Fermentation: My Aging Profil
Taste Notes:

Date: 8/11/2011
Brewer: Dan
Asst Brewer:
Equipment: Belli Brew Equipment 759
Brewhouse Efficiency: 75.00 %
Est Mash Efficiency: 78.6 %
Taste Rating(out of 50): 35.0

Ingredients

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Amt	Name	Type	#	%/IBU
17 lbs	Maris Otter Malt (4.0 SRM)	Grain	1	80.0 %
2 lbs	Torrified Wheat (2.0 SRM)	Grain	2	9.4 %
1 lbs 4.0 oz	Crystal 80 (80.0 SRM)	Grain	3	5.9 %
1 lbs	Chocolate, Pale (250.0 SRM)	Grain	4	4.7 %
4.00 oz	Fuggles [4.50 % - Boil 60.0 min]	Hop	5	40.3 IBUs
2.00 oz	East Kent Golding [4.50 % - Boil 0.0 min]	Hop	6	0.0 IBUs
1.0 pkg	West Yorkshire Ale (Wyeast #1469)	Yeast	7	-

Beer Profile

Est Original Gravity: 1.056 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 5.7 %
Bitterness: 40.3 IBUs
Est Color: 18.2 SRM

Measured Original Gravity: 1.056 SG
Measured Final Gravity: 1.005 SG
Actual Alcohol by Vol: 6.7 %
Calories: 183.4 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body Fly Sparge
Sparge Water: 8.73 gal
Sparge Temperature: 170.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 21 lbs 4.0 oz
Grain Temperature: 68.0 F
Tun Temperature: 68.0 F
Mash PH: 5.2C

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 7.41 gal of water at 160.7	150.0 F	60 min

Sparge Step: Fly sparge with 8.73 gal water at 170.0

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

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 7.93 oz
Keg/Bottling Temperature: 60.0 F
Fermentation: My Aging Profil

Volumes of CO2: 2.4
Carbonation Used: Bottle with 7.93 oz Corn Sugar
Age for: 28.00 days
Storage Temperature: 52.0 F

Notes