

# Gingerbread Brown Ale

British Brown Ale (13 B)

**Type:** All Grain  
**Batch Size:** 2.75 gal  
**Boil Size:** 3.66 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 2.86 gal  
**Final Bottling Vol:** 2.25 gal  
**Fermentation:** Ale, Two Stage

**Date:** 30 Oct 2018  
**Brewer:** Jonathan  
**Asst Brewer:**  
**Equipment:** Jonathan's  
Equipment  
**Efficiency:** 70.00 %  
**Est Mash Efficiency:** 70.0 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
3 lbs 12.0 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	68.4 %	0.29 gal
12.0 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	2	13.7 %	0.06 gal
4.0 oz	Special Roast (50.0 SRM)	Grain	3	4.6 %	0.02 gal
3.2 oz	Chocolate Malt (350.0 SRM)	Grain	4	3.6 %	0.02 gal
2.1 oz	Carafa II (412.0 SRM)	Grain	5	2.4 %	0.01 gal
0.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60....	Hop	6	18.2 IBUs	-
1.00 tsp	Ginger, Crystallized (Boil 10.0 mins)	Herb	7	-	-
2.00 Items	Cinnamon Stick (Boil 10.0 mins)	Spice	8	-	-
0.50 tsp	All Spice (Boil 10.0 mins)	Spice	9	-	-
0.50 tsp	Nutmeg (Boil 10.0 mins)	Spice	10	-	-
6.4 oz	Molasses [Boil] [Boil for 10 min](80.0 SRM)	Sugar	11	7.3 %	0.03 gal
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [2...	Yeast	12	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.052 SG  
**Est Final Gravity:** 1.011 SG  
**Estimated Alcohol by Vol:** 5.5 %  
**Bitterness:** 18.2 IBUs  
**Est Color:** 34.6 SRM

**Measured Original Gravity:** 1.046 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 4.7 %  
**Calories:** 151.6 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Medium  
Body, Batch Sparge  
**Sparge Water:** 2.69 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5.26  
**Measured Mash PH:** 5.20

**Total Grain Weight:** 5 lbs 7.7 oz  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Target Mash PH:** 5.20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

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Name	Description	Step Temperature	Step Time
Mash In	Add 6.35 qt of water at 163.7 F	152.0 F	60 min

**Sparge:** Batch sparge with 2 steps (0.85gal, 1.83gal) 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:** Keg

**Pressure/Weight:** 12.54 PSI

**Keg/Bottling Temperature:** 45.0 F

**Fermentation:** Ale, Two Stage

**Fermenter:**

**Storage Temperature:** 65.0 F

**Volumes of CO2:** 2.3

**Carbonation Est:** Keg with 12.54 PSI

**Carbonation (from Meas Vol):** Keg with 12.54 PSI

**Age for:** 30.00 days

Notes

Created with [BeerSmith](#)