

# #008 October Rust

Bundsold Brown Ale (5 B)

**Type:** All Grain  
**Batch Size:** 25.00 l  
**Boil Size:** 30.00 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 28.11 l  
**Final Bottling Vol:** 24.00 l  
**Fermentation:** Ale, Two Stage

**Date:** 10 Apr 2013  
**Brewer:** Ulf Reese Næsborg  
**Asst Brewer:**  
**Equipment:** Mit setup  
**Efficiency:** 80.00 %  
**Est Mash Efficiency:** 83.2 %  
**Taste Rating:** 35.0



**Taste Notes:** Ret tæt på at være i mål, men røgen skal halveres, da den dominerer lige rigeligt. Skal mæskes varmt for restsødme.

## Ingredients

Amt	Name	Type	#	%/IBU
3.54 kg	Pale Malt, Maris Otter (5.9 EBC)	Grain	1	60.0 %
0.90 kg	Caramel/Crystal Malt - 80L (150.0 EBC)	Grain	2	15.3 %
0.50 kg	Toasted Oats (19.7 EBC)	Grain	3	8.5 %
0.30 kg	Carared (Weyermann) (45.0 EBC)	Grain	4	5.1 %
0.15 kg	Chocolate Malt (940.0 EBC)	Grain	5	2.5 %
0.06 kg	Smoked Malt (Weyermann) (3.9 EBC)	Grain	6	1.0 %
50.00 g	Challenger [7.50 %] - Boil 60.0 min	Hop	7	34.3 IBUs
40.00 g	Goldings, East Kent [5.00 %] - Boil 5.0 min	Hop	8	3.6 IBUs
30.00 g	Challenger [7.50 %] - Boil 5.0 min	Hop	9	4.1 IBUs
1.0 pkg	California Ale (White Labs #WLP001) [35.49 ml]	Yeast	10	-
0.45 kg	Honey (2.0 EBC)	Sugar	11	7.6 %

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.059 SG  
**Est Final Gravity:** 1.013 SG  
**Estimated Alcohol by Vol:** 6.0 %  
**Bitterness:** 42.0 IBUs  
**Est Color:** 44.4 EBC

**Measured Original Gravity:** 1.055 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 5.9 %  
**Calories:** 513.8 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 15.57 l  
**Sparge Temperature:** 75.6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 5.90 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 14.20 l of water at 75.7 C	68.9 C	45 min
Mash Out	Add 5.68 l of water at 94.7 C	75.6 C	10 min

**Sparge:** Fly sparge with 15.57 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:** 141.17 g  
**Keg/Bottling Temperature:** 21.1 C  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Bottle with 141.17 g Corn Sugar  
**Age for:** 30.00 days  
**Storage Temperature:** 18.3 C

## Notes

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