

The WIZARDs Recipe Library

Southbank Southern English Brown

Created by Don Levey on 05/16/2007

Brew Target Statistics							
Style	Southern English Brown	Efficiency	74.4 %	Pre-boil Volume	7.00 gallons US	OG	1.041
IBU	19.5	Mash Ratio	1.25 qt/lb	Post-boil Volume	5.50 gallons US	FG	1.010
SRM	26.9	Mash Time	75 min	Boil Time	90 min	Attenuation	75.60975609756144 %
ABV	4.1 %	Liquor Temp. Loss	0.0 F	Evaporation	1 gallons		

Fermentables					
Name	Quantity	Percent	Extract Potential	SRM	Method
British Two-Row	6 lb	71.6 %	1.038/lb/gal	2.5	Mash
British Crystal 70-80L	0.62 lb	7.5 %	1.034/lb/gal	75	MashSteep
British Crystal 95-115L	0.62 lb	7.5 %	1.033/lb/gal	105	MashSteep
American Special Roast	0.5 lb	6 %	1.033/lb/gal	40	Mash
British Pale Chocolate	0.38 lb	4.5 %	1.034/lb/gal	200	MashSteep
German Carafa Special	0.25 lb	3 %	1.030/lb/gal	600	MashSteep
Totals:	8.38 pounds	100%	1.041	26.9	

Mash Schedule						
Type	Start Temp	End Temp	Method	Ramp Minutes	Step Minutes	Instructions
alpha	154 F	151 F	infusion	0	75	Mash in with 2.6 gallons US of water at 167.4 F
sparge	170 F	170 F	fly	0	20	Sparge with 5.5 gallons US at 170.0F to collect 7.0 gallons US

Flavor Addition Schedule					
Name	Quantity	Form	Alpha	Stage	Time
Kent Goldings	1.25 oz	Pellet	4.0	Boil	75

Hop totals: **1.25 ounces** **19.5**

Fermentation Schedule

Yeast WLP002 English Ale Yeast **Fermentation temperature**

