

GTbrew2 Brew Report (T_EX)

Name: Yorkshire Square Nut Brown Ale

Date Brewed: 2010-Oct-23

BJCP Style: 11C. Northern English Brown Ale

Comments:

The yeast used in this one is WLP-037 Yorkshire Square ale, a Platinum strain from White Labs that I just happen to have in my yeast bank and want to try. It says it's good for English Brown ales, and the specs look good, so why not try it out, right?

Grain Bill:

12 lbs 2-Row	(95.29% of wt // 1.72% of color)
5.5 oz Chocolate	(2.73% of wt // 9.55% of color)
4 oz Victory	(1.99% of wt // 0.56% of color)

Strike (for 1.50 qt/lb, 1 rest @ 154°F): 18.9 qt (4.72 gallons) @ 165°F.

Hop Schedule:

0.8 oz Willamette	5.60 %AA at 60	(15.9 IBUs // 57% of total IBUs)
0.8 oz Willamette	5.60 %AA at 30	(8.8 IBUs // 32% of total IBUs)
0.8 oz Willamette	5.60 %AA at 5	(3.0 IBUs // 11% of total IBUs)

Yeast: WLP-037-P Yorkshire Sq.

Target Specifications:

Original Gravity:	1.050 (12.5°P) (range: 1.040–52)
Final Gravity (range):	1.008–1.013
Color (SRM):	22 (range: 12–22)
Bitterness (IBUs):	27.7 IBUs (calculated) (range: 20–30)
Batch size:	6.5 gallons

Brew Day (and final) Log Data

Strike liquor temp:	164°F
Strike liquor volume:	4.75 gallons
Mash temperature (measured):	154°F
Sparge liquor temperature:	162°F
First/last wort:	19°P / 2°P
Post-boil volume:	6.5 gallons
OG // FG // ABV:	1.050 // 1.010 // 5.3% v/v
Mash efficiency:	0.698% // 26 pts/lb/gal