

Imperial Brown Ale

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **45**
- SRM **34.2**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

Steps

- Temp **68 C**, Time **120 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **35.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Keep mash **20 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 8 kg (67.8%) | 85 % | 7 |
| Grain | Brown Malt (British Chocolate) | 1 kg (8.5%) | 70 % | 128 |
| Grain | Fawcett - Crystal | 1 kg (8.5%) | 70 % | 160 |
| Grain | Monachijski | 0.75 kg (6.4%) | 80 % | 16 |
| Grain | Żytni | 0.4 kg (3.4%) | 85 % | 8 |
| Grain | Chocolate Malt (UK) | 0.25 kg (2.1%) | 73 % | 887 |
| Grain | Simpsons - Crystal Extra Dark | 0.25 kg (2.1%) | 74 % | 315 |
| Grain | Simpsons - Crystal Dark | 0.15 kg (1.3%) | 74 % | 158 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-------|-------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Slant | 350 ml | Fermentum Mobile |
|------------------------|-------|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|---------|
| Water Agent | CaCl2 | 10 g | Mash | 120 min |
| Water Agent | Kwas mlekowy | 10 g | Mash | 120 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |