

# Imperial brown ale

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **36**
- SRM **20.3**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **1.6 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **79.1C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3 kg (35.3%)	80.5 %	3
Grain	Golden ale viking malt	2 kg (23.5%)	80 %	12
Grain	red active	1 kg (11.8%)	78 %	35
Grain	Oats, Flaked	1 kg (11.8%)	60 %	2
Grain	Abbey Malt Weyermann	0.5 kg (5.9%)	75 %	45
Grain	Fawcett - Crystal	0.5 kg (5.9%)	70 %	163
Grain	Fawcett - Brown	0.5 kg (5.9%)	72 %	188
Na koniec zacierania				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	70 min	12.5 %
Boil	East Kent Goldings	25 g	10 min	3.6 %
Aroma (end of boil)	East Kent Goldings	25 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Nottingham	Ale	Slant	250 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	6 g	Boil	60 min
Water Agent	gips	2 g	Boil	60 min
Fining	Whirlfloc	1 g	Boil	5 min
Other	Pożywka dla drożdży YEAST GF	1 g	Boil	5 min

## Notes

- Brown - Pod koniec zacierania

Po 2,5ml kwasu do zacierania i wysładzania.

Temperatura fermentacji: 10-22°C  
optymalna ok. 17°C  
start ~10-15 (1 tydzień)  
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