

# Imperialny brown ale

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **30**
- SRM **26.1**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.8 kg (80.9%)	80 %	7
Grain	Płatki żytnie	0.3 kg (6.4%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.1%)	68 %	1200
Grain	Brown Malt (British Chocolate)	0.25 kg (5.3%)	70 %	128
Grain	Caraaroma	0.25 kg (5.3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	19 g	60 min	11 %