Hator Hator Hator - Imperial Brown Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **16**
- SRM **16.4**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.4 kg *(56.7%)*	85 %	7
Grain	Carahell	0.4 kg *(6.7%)*	77 %	26
Grain	Weyermann - Carafa II	0.2 kg *(3.3%)*	70 %	837
Grain	Strzegom Monachijski typ I	2 kg *(33.3%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	5.8 %
Boil	Challenger	15 g	15 min	5.8 %
Boil	English Golding	30 g	5 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Płatki kasztana	20 g	Secondary	10 day(s)