

# Imperial Brown Ale

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **32**
- SRM **22**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **25.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (59.2%)	83 %	6
Grain	Weyermann - Pilsner Malt	1 kg (11.8%)	81 %	5
Grain	Fawcett - Brown	1 kg (11.8%)	72 %	180
Grain	Fawcett - Crystal	0.5 kg (5.9%)	70 %	160
Grain	Biscuit Malt	0.5 kg (5.9%)	79 %	45
Grain	Pszeniczny	0.2 kg (2.4%)	85 %	4
Grain	Monachijski	0.25 kg (3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	40 min	6.6 %
Boil	East Kent Goldings	20 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	70 ml	White Labs