

Imperialny brown ale

- 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 % |