

# Peated Imperial Brown Ale

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **48**
- SRM **22.6**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **19.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (53.6%)	79 %	6
Grain	Słód CHÂTEAU PEATED	1.5 kg (33.5%)	80 %	4
Grain	Crystal 150	0.25 kg (5.6%)	75 %	130
Grain	Special W	0.25 kg (5.6%)	65 %	300
Grain	Pszenica palona	0.08 kg (1.8%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.3 %
Boil	Saaz (Czech Republic)	10 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	60 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Kreda	2 g	Mash	60 min
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