

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 |