

# Imperial Brown Ale

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **36**
- SRM **38.4**
- Style **American 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 **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Brown Malt (British Chocolate)	3.2 kg (61.5%)	70 %	128
Grain	Strzegom Wiedeński	0.77 kg (14.8%)	79 %	10
Grain	Strzegom Karmel 150	0.5 kg (9.6%)	75 %	150
Adjunct	Pszenica niesłodowana	0.73 kg (14%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10 %