

# Imperial Brown Ale

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **45**
- SRM **34.2**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **35.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Keep mash **20 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8 kg (67.8%)	85 %	7
Grain	Brown Malt (British Chocolate)	1 kg (8.5%)	70 %	128
Grain	Fawcett - Crystal	1 kg (8.5%)	70 %	160
Grain	Monachijski	0.75 kg (6.4%)	80 %	16
Grain	Żytmi	0.4 kg (3.4%)	85 %	8
Grain	Chocolate Malt (UK)	0.25 kg (2.1%)	73 %	887
Grain	Simpsons - Crystal Extra Dark	0.25 kg (2.1%)	74 %	315
Grain	Simpsons - Crystal Dark	0.15 kg (1.3%)	74 %	158

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM51 Grodzie Dębowe	Wheat	Slant	350 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	10 g	Mash	120 min
Water Agent	Kwas mlekowy	10 g	Mash	120 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min