

# imperial brown

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **31**
- SRM **28.8**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	face	6 kg (75%)	80 %	5
Grain	Caraaroma	0.5 kg (6.3%)	78 %	400
Grain	Fawcett - Dark Crystal	0.2 kg (2.5%)	71 %	300
Grain	carafa special i	0.2 kg (2.5%)	65 %	900
Grain	brown	0.4 kg (5%)	70 %	175
Sugar	Milk Sugar (Lactose)	0.7 kg (8.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	30 g	50 min	12 %
Aroma (end of boil)	Willamette	30 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	platki debowe	15 g	Secondary	20 day(s)
Flavor	pomaranca	35 g	Boil	10 min