

# Imperial smoked rye brown ale (Talisker&Ardbeg Oak Aged)

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **54**
- SRM **17.5**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (12.5%)	81 %	6
Grain	Castle Malting Peated Chateau	0.5 kg (12.5%)	80 %	5
Grain	Żytni	0.5 kg (12.5%)	85 %	8
Grain	Biscuit Malt	0.2 kg (5%)	79 %	50
Grain	Special B Malt	0.2 kg (5%)	77 %	350
Grain	Special W	0.1 kg (2.5%)	78 %	280

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	6 g	60 min	15 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe	20 g	Secondary	21 day(s)

## Notes

- Imperial smoked rye brown ale + płatki macerowane w whisky Talisker 10yo i Ardbeg 10 yo  
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