

# 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 | Żytni                          | 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                        |       |       |        |                  |
|------------------------|-------|-------|--------|------------------|
| FM51 Grodzie<br>Dębowe | Wheat | Slant | 350 ml | Fermentum Mobile |
|------------------------|-------|-------|--------|------------------|

### 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  |