

# Imperial brown ale

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **36**
- SRM **20.3**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **1.6 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **79.1C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 3 kg (35.3%)  | 80.5 % | 3   |
| Grain | Golden ale viking malt     | 2 kg (23.5%)  | 80 %   | 12  |
| Grain | red active                 | 1 kg (11.8%)  | 78 %   | 35  |
| Grain | Oats, Flaked               | 1 kg (11.8%)  | 60 %   | 2   |
| Grain | Abbey Malt Weyermann       | 0.5 kg (5.9%) | 75 %   | 45  |
| Grain | Fawcett - Crystal          | 0.5 kg (5.9%) | 70 %   | 163 |
| Grain | Fawcett - Brown            | 0.5 kg (5.9%) | 72 %   | 188 |

Na koniec zacierania

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | lunga              | 25 g   | 70 min | 12.5 %     |
| Boil                | East Kent Goldings | 25 g   | 10 min | 3.6 %      |
| Aroma (end of boil) | East Kent Goldings | 25 g   | 5 min  | 3.6 %      |

## Yeasts

| Name               | Type | Form  | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| LalBrew Nottingham | Ale  | Slant | 250 ml | Lallemand  |

## Extras

| Type        | Name                         | Amount | Use for | Time   |
|-------------|------------------------------|--------|---------|--------|
| Water Agent | chlorek wapnia               | 6 g    | Boil    | 60 min |
| Water Agent | gips                         | 2 g    | Boil    | 60 min |
| Fining      | Whirlfloc                    | 1 g    | Boil    | 5 min  |
| Other       | Pożywka dla drożdży YEAST GF | 1 g    | Boil    | 5 min  |

## Notes

- Brown - Pod koniec zacierania

Po 2,5ml kwasu do zacierania i wysładzania.

Temperatura fermentacji: 10-22°C  
optymalna ok. 17°C  
start ~10-15 (1 tydzień)  
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