

Imperial Brown Ale

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **29**
- SRM **25.9**
- 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 **13 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.5 kg (65.1%)	81 %	6
Grain	Biscuit Malt	1.35 kg (16%)	79 %	45
Grain	Fawcett - Brown	1 kg (11.8%)	72 %	175
Grain	Simpsons - DRC	0.4 kg (4.7%)	82.5 %	280
Grain	Simpsons - Crystal Extra Dark	0.2 kg (2.4%)	74 %	450

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	60 min	17.6 %