

# Imperial Brown Ale

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **41**
- SRM **19.1**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (67.8%)	80 %	5
Grain	Platki owsiane	0.5 kg (8.5%)	85 %	3
Grain	Monachijski	0.5 kg (8.5%)	80 %	16
Grain	Caramel/Crystal Malt - 30L	0.5 kg (8.5%)	75 %	59
Grain	Fawcett - Crystal	0.2 kg (3.4%)	70 %	160
Grain	Brown Malt (British Chocolate)	0.1 kg (1.7%)	70 %	128
Grain	Briess - Chocolate Malt	0.1 kg (1.7%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Fuggles	50 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	20 g	Secondary	14 day(s)
Spice	Kardamon	5 g	Secondary	14 day(s)

## Notes

- Zmienić zasyp na:  
80% Pale, Maris Otter  
8% Crystal 80L  
5% Pale Chocolate  
4% Flaked Oats  
3% Brown Malt

<http://perfectpint.blogspot.com/2011/11/what-makes-good-brown-ale.html>  
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