

# Rodzynek [Imperial Brown Ale]

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **44**
- SRM **30.5**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (41.4%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (27.6%)	79 %	10
Grain	Bestmalz - Special X	1 kg (13.8%)	75 %	400
Grain	Castle Malting - Crystal 150	0.5 kg (6.9%)	78 %	150
Grain	Karmelowy żytni Strzegom	0.5 kg (6.9%)	75 %	150
Sugar	Candi Sugar, Clear	0.25 kg (3.4%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Cascade	20 g	30 min	6 %
Boil	Cascade	15 g	15 min	6 %
Boil	Cascade	15 g	5 min	6 %
Boil	Cascade	30 g	0 min	6 %
Whirlpool	Cascade	20 g	15 min	6 %
Dry Hop	Enigma (AUS)	100 g	3 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis