

Szcześliwy Imperial Brown Ale

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **28**
- SRM **28.8**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.45 kg (62%)	83 %	6
Grain	Monachijski	0.6 kg (15.2%)	80 %	16
Grain	Brown Malt (British Chocolate) Crisp	0.133 kg (3.4%)	70 %	128
Grain	Caramel/Crystal Malt - 120L	0.25 kg (6.3%)	72 %	236
Grain	Caramel/Crystal Malt - 60L	0.25 kg (6.3%)	74 %	118
Grain	Brown Malt (British Chocolate) Simpsons	0.133 kg (3.4%)	70 %	450
Grain	Brown Malt (British Chocolate) Fawcett	0.133 kg (3.4%)	70 %	185

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	17 g	60 min	6.8 %
Boil	East Kent Goldings	10 g	10 min	6.8 %