

Imperial Brown Ale

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **24**
- SRM **20**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **54 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **64 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **47.5 liter(s)**
- Total mash volume **66.5 liter(s)**

Steps

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

Mash step by step

- Heat up **47.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **35.5 liter(s)** of **76C** water or to achieve **64 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	11 kg (57.9%)	83 %	6
Grain	Weyermann - Pilsner Malt	2 kg (10.5%)	81 %	5
Grain	Fawcett - Brown	3 kg (15.8%)	72 %	180
Grain	Fawcett - Crystal	1 kg (5.3%)	70 %	160
Grain	Biscuit Malt	1 kg (5.3%)	79 %	45
Grain	Pszeniczny	0.5 kg (2.6%)	85 %	4
Grain	Monachijski	0.5 kg (2.6%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	100 g	40 min	6.6 %
Boil	East Kent Goldings	50 g	20 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	69 g	---