

# Imperial India Brown Lager

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **74**
- SRM **15**
- Style **Dark American Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **75C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	6 kg (79.5%)	80 %	7
Grain	Żytni	0.7 kg (9.3%)	85 %	8
Grain	brown	0.7 kg (9.3%)	80 %	180
Grain	special W	0.15 kg (2%)	80 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	80 g	60 min	11 %
Boil	lunga	20 g	0 min	11 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %
Dry Hop	Citra	50 g	3 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Munich Lager	Ale	Slant	180 ml	---