

Nawet nie ma takiego stylu jak Imperial Brown Ale - słabo

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **34**
- SRM **24.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

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

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (26.2%)	82 %	4
Grain	Viking Pale Ale malt	3.5 kg (36.6%)	80 %	5
Grain	Weyermann - Chocolate Wheat	0.06 kg (0.6%)	74 %	788
Grain	Special B Castle	1 kg (10.5%)	70 %	350
Grain	Aroma CastleMalting	1 kg (10.5%)	78 %	100
Grain	Buckwheat Castlemalting	0.5 kg (5.2%)	65 %	15
Grain	Colorado Pale Base Malt	1 kg (10.5%)	78 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	30 g	60 min	6 %
Boil	Bramling	30 g	40 min	6 %
Boil	Bramling	20 g	30 min	6 %
Boil	Bramling	10 g	30 min	6 %
Boil	Bramling	10 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	Owczarnia
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Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	10 g	Boil	10 min