

# 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  |