

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 % |