

# 147 Imperial Force igen

Engelsk brown ale (5 A)

**Type:** All Grain  
**Batch Size:** 20,00 L  
**Boil Size:** 25,83 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 23,79 L  
**Final Bottling Vol:** 18,49 L  
**Fermentation:** Ale, Two Stage

**Date:** 20 Jul 2023  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** All Grain - Standard 5 Gal/19l Batch - Stainless  
**Efficiency:** 60,00 %  
**Est Mash Efficiency:** 68,5 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,00 kg	Viking Pale Ale Malt (6,0 EBC)	Grain	1	69,3 %	3,91 L
0,50 kg	Caramunich II (Weyermann) (124,1 EBC)	Grain	2	5,8 %	0,33 L
0,50 kg	Chateau Cara Gold (120,0 EBC)	Grain	3	5,8 %	0,33 L
0,50 kg	Wheat Malt, Pale (Weyermann) (3,9 EBC)	Grain	4	5,8 %	0,33 L
0,40 kg	BEST Caramel Aromatic (BESTMALZ) (50,0 EBC)	Grain	5	4,6 %	0,26 L
0,05 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	6	0,6 %	0,04 L
0,70 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	7	8,1 %	0,45 L
50,00 g	East Kent Goldings (EKG) [5,10 %] - Boil 60,0 min	Hop	8	22,3 IBUs	-
23,00 g	East Kent Goldings (EKG) [5,10 %] - Boil 20,0 min	Hop	9	6,2 IBUs	-
17,00 g	East Kent Goldings (EKG) [5,70 %] - Boil 20,0 min	Hop	10	5,1 IBUs	-
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	11	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,086 SG  
**Est Final Gravity:** 1,020 SG  
**Estimated Alcohol by Vol:** 8,8 %  
**Bitterness:** 33,7 IBUs  
**Est Color:** 39,3 EBC

**Measured Original Gravity:** 1,080 SG  
**Measured Final Gravity:** 1,026 SG  
**Actual Alcohol by Vol:** 7,2 %  
**Calories:** 785,5 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body  
**Sparge Water:** 9,57 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,51  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 8,65 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 25,18 L of water at 71,3 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

**Sparge:** Fly sparge with 9,57 L water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 98,94 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 98,94 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 90,99 g Table Sugar

**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand

Sparge 7L

Tilsat 1L vand efter urtkogning.

Ca. 20L i ståltank med varme i bryggers ved ca. 22 grader.

5g sukker/liter

16 x0,5L

1x 9L

= 17L

*Created with [BeerSmith](#)*