

# Emperor

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **43**
- SRM **5.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (68.6%) | 80 %  | 4   |
| Grain | Płatki owsiane      | 0.8 kg (15.7%) | 75 %  | 3   |
| Grain | Płatki ryżowe       | 0.8 kg (15.7%) | 75 %  | 3   |

## Hops

| Use for   | Name         | Amount | Time   | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Whirlpool | Chinook      | 50 g   | 15 min | 13 %       |
| Whirlpool | Enigma (AUS) | 30 g   | 15 min | 17.2 %     |

## Yeasts

| Name      | Type | Form  | Amount | Laboratory    |
|-----------|------|-------|--------|---------------|
| Hazy Daze | Ale  | Slant | 75 ml  | The Yeast Bay |