

# Emperor

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **26**
- SRM **4.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (54.5%)	81 %	4
Grain	Płatki owsiane	2 kg (18.2%)	64 %	3
Grain	Pszeniczny	3 kg (27.3%)	83 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	25 g	15 min	13 %
Aroma (end of boil)	Citra	30 g	15 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Slant	150 ml	---