

imperator s

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **31**
- SRM **6.1**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 6.7 kg (87%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (6.5%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.2 kg (2.6%) | 75 % | 45 |
| Sugar | Candi Sugar, Clear | 0.3 kg (3.9%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 40 g | 60 min | 3.6 % |
| Aroma (end of boil) | Enigma (AUS) | 15 g | 10 min | 17.2 % |
| Aroma (end of boil) | Equinox | 15 g | 10 min | 13.1 % |
| Aroma (end of boil) | Mosaic | 15 g | 10 min | 10 % |
| Whirlpool | Enigma (AUS) | 30 g | 0 min | 17.2 % |
| Whirlpool | Equinox | 30 g | 0 min | 13.1 % |
| Whirlpool | Mosaic | 30 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------|-----|-------|--------|-----------|
| saison blend II | Ale | Slant | 100 ml | yeast bay |
|-----------------|-----|-------|--------|-----------|