

# Emperor

---

- 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