

# 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 - Pilszeński 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 |
|-----------------|-----|-------|--------|-----------|