

# Imperator - pierwsze podejście

- Gravity **26.2 BLG**
- ABV ---
- IBU **107**
- SRM **62.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **74C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (46.3%)	85 %	7
Grain	Monachijski	3.5 kg (32.4%)	80 %	16
Grain	Jęczmień palony	0.6 kg (5.6%)	55 %	985
Grain	Caraaroma	0.9 kg (8.3%)	78 %	400
Grain	Płatki pszeniczne	0.4 kg (3.7%)	85 %	3
Grain	Płatki jęczmienne	0.4 kg (3.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	62 g	90 min	14.3 %
Boil	Lublin (Lubelski)	40 g	10 min	4 %
Boil	Magnum	10 g	90 min	13.5 %
Boil	Marynka	50 g	90 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	200 ml	White Labs

## Notes

- fermentować w 15C  
*Jan 5, 2017, 3:58 PM*