

## Imperialny Lichtus 2

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **103**
- SRM **7.8**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **53 C**, Time **1 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **1 min** at **53C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzeński STRZEGOM	1.3 kg (26%)	85 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (10%)	82 %	5
Grain	BESTMALZ - Best Minich	0.5 kg (10%)	80.5 %	16
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4%)	73 %	120
Sugar	cukier biały	0.5 kg (10%)	100 %	2
Grain	BESTMALZ - Bestt Pale Ale	2 kg (40%)	80.5 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	26 g	60 min	15.5 %
Boil	Citra	13 g	40 min	13.5 %
Boil	Centennial	13 g	30 min	10.5 %
Boil	Mosaic	13 g	20 min	10 %

Boil	Citra	13 g	10 min	13.5 %
Boil	Centennial	13 g	5 min	10.5 %
Boil	Mosaic	13 g	5 min	10 %
Whirlpool	Citra	13 g	2 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	65 ml	Fermentum Mobile