

Emperor

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **26**
- SRM **4.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński | 6 kg (54.5%) | 81 % | 4 |
| Grain | Płatki owsiane | 2 kg (18.2%) | 64 % | 3 |
| Grain | Pszeniczny | 3 kg (27.3%) | 83 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Chinook | 25 g | 15 min | 13 % |
| Aroma (end of boil) | Citra | 30 g | 15 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hazy Daze | Ale | Slant | 150 ml | --- |