

# Emperor

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **26**
- SRM **58.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **65 C**, Time **100 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type           | Name                               | Amount        | Yield | EBC  |
|----------------|------------------------------------|---------------|-------|------|
| Grain          | Strzegom Wiedeński                 | 3 kg (28.3%)  | 79 %  | 10   |
| Grain          | Strzegom Monachijski typ II        | 2 kg (18.9%)  | 79 %  | 22   |
| Grain          | Pilzneński                         | 1 kg (9.4%)   | 81 %  | 4    |
| Grain          | Carahell                           | 0.5 kg (4.7%) | 77 %  | 26   |
| Grain          | Caraaroma                          | 0.5 kg (4.7%) | 78 %  | 400  |
| Grain          | Biscuit Malt                       | 1 kg (9.4%)   | 79 %  | 45   |
| Grain          | Strzegom Czekoladowy ciemny        | 0.2 kg (1.9%) | 68 %  | 1200 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal    | 1.7 kg (16%)  | 90 %  | 621  |
| Sugar          | Cane (Beet) Sugar                  | 0.2 kg (1.9%) | 100 % | 0    |
| Grain          | Grodziski pszeniczny wędzony dębem | 0.5 kg (4.7%) | 80 %  | 3    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 20 min | 4 %        |

## Yeasts

| <b>Name</b>                       | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------------------------|-------------|-------------|---------------|-------------------|
| WLP545 - Belgian Strong Ale Yeast | Ale         | Liquid      | 125 ml        | White Labs        |

### **Extras**

| <b>Type</b> | <b>Name</b>      | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|------------------|---------------|----------------|-------------|
| Spice       | suska sechlońska | 500 g         | Boil           | 10 min      |