

# 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 - Pilsneński 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
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saison blend II	Ale	Slant	100 ml	yeast bay
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