

# IMPERIALUS

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **43**
- SRM **49.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.9%)	80 %	5
Grain	Pilzneński	2 kg (33.9%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (8.5%)	79 %	22
Grain	Caraaroma	0.5 kg (8.5%)	78 %	400
Grain	Czekoladowy	0.2 kg (3.4%)	60 %	1200
Grain	Jęczmień palony	0.2 kg (3.4%)	55 %	985
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	250 ml	Safale