

## #4 Imperiusz

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **86**
- SRM **7.7**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.1%)	80 %	5
Grain	Viking Wheat Malt	1 kg (12.8%)	83 %	5
Grain	Viking Red Active Malt	1 kg (12.8%)	79 %	40
Grain	Płatki owsiane	0.4 kg (5.1%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (5.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12.8 %
Boil	Citra	20 g	30 min	13.1 %
Boil	Citra	30 g	10 min	13.1 %
Boil	Cascade	20 g	10 min	6.9 %
Aroma (end of boil)	Cascade	30 g	0 min	6.9 %
Aroma (end of boil)	Citra	50 g	0 min	13.1 %
Dry Hop	Citra	50 g	3 day(s)	13.1 %
Dry Hop	Cascade	50 g	2 day(s)	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	22 g	Fermentis