

# Imperator Kazimierz

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **65**
- SRM **15.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **10.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **11.1 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **81.3C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **74C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **10.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 1.3 kg (35.1%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt       | 1 kg (27%)     | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (13.5%) | 79 %  | 16  |
| Grain | Strzegom Bursztynowy       | 0.6 kg (16.2%) | 70 %  | 49  |
| Grain | Strzegom Karmel 150        | 0.3 kg (8.1%)  | 75 %  | 150 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 15 g   | 40 min | 9.4 %      |
| Boil    | Hallertau         | 15 g   | 20 min | 4.5 %      |
| Boil    | Lublin (Lubelski) | 10 g   | 50 min | 4.2 %      |
| Boil    | Admiral           | 10 g   | 55 min | 14.3 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 6 g    | Safale     |