

# 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