

# 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     |