

# IMPERIUM PLANTARUM

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **33**
- SRM **4.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (59.2%)	85 %	4
Grain	Pilznieński	2 kg (23.7%)	81 %	4
Grain	Grodziski pszeniczny wędzony dębem	0.8 kg (9.5%)	80 %	3
Grain	Weyermann - Acidulated Malt	0.15 kg (1.8%)	80 %	6
Grain	Rye, Flaked	0.5 kg (5.9%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Galaxy	20 g	20 min	15 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	Fermentis
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