

# Imperium Polskie

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- Gravity **18.5 BLG**
- ABV ---
- IBU **85**
- SRM **16.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **71 C**, Time **40 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **40 min** at **71C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87%)	79 %	6
Grain	Carahell	0.3 kg (5.2%)	77 %	26
Grain	Caraaroma	0.2 kg (3.5%)	78 %	400
Sugar	Brown Sugar, Light	0.25 kg (4.3%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Magnum	30 g	20 min	13.5 %
Boil	lunga	20 g	20 min	11 %
Whirlpool	lunga	30 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale