

## wysłodziny po imperial ipie

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **8**
- SRM **2.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **5.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.1 liter(s)**
- Total mash volume **2.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.7 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	2 g	30 min	10 %
Boil	Mosaic	5 g	0 min	10 %
Boil	Cascade	5 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Liquid	10 ml	---