

Imperial Light Ale

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **38**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **70 C**, Time **20 min**
- Temp **73 C**, Time **20 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **20 min** at **70C**
- Keep mash **20 min** at **73C**
- Sparge using **30.2 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (48.1%)	85 %	7
Grain	Žytni	1 kg (19.2%)	85 %	8
Grain	Carahell	0.6 kg (11.5%)	77 %	26
Grain	Oats, Flaked	0.6 kg (11.5%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.5 kg (9.6%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Citra	25 g	4 min	13.5 %
Boil	Mosaic	25 g	4 min	12 %
Boil	Amarillo	25 g	4 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	5 g	Mash	100 min