

# Imprezowy Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **5.6**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **72 C**, Time **50 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **80C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Monachijski	1 kg (14.3%)	80 %	16
Grain	Słód owsiany Fawcett	0.5 kg (7.1%)	61 %	5
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	40 min	5.9 %
Boil	Hallertau Blanc	30 g	20 min	9.3 %
Boil	Mandarina Bavaria	30 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis