

# 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  |