

Ginbier

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **4.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Viking Pilsner malt	1 kg (25%)	82 %	4
Grain	Colorado Honing	1 kg (25%)	75 %	12.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern cross	10 g	60 min	14.1 %
Whirlpool	Southern cross	20 g	10 min	14.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Imbir	20 g	Boil	10 min
Spice	Skórka Curacao	20 g	Boil	10 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	10 min

Spice	Imbir	20 g	Secondary	3 day(s)
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