

# Ginger ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

| Type  | Name                  | Amount      | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 3 kg (100%) | 80 %  | 6   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Wai-iti | 25 g   | 60 min | 4.1 %      |
| Aroma (end of boil) | Wai-iti | 25 g   | 10 min | 4.1 %      |

## Extras

| Type  | Name  | Amount | Use for   | Time     |
|-------|-------|--------|-----------|----------|
| Spice | Imbir | 50 g   | Secondary | 3 day(s) |