

# Ginger Belgian Pale Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **32**
- SRM **8.9**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.4 kg (77.3%) | 80 %  | 7   |
| Grain | Abbey Castle           | 0.4 kg (9.1%)  | 80 %  | 45  |
| Grain | Monachijski            | 0.4 kg (9.1%)  | 80 %  | 16  |
| Grain | Melanoiden Malt        | 0.2 kg (4.5%)  | 80 %  | 40  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 45 g   | 60 min | 4.5 %      |
| Boil    | Styrian Golding       | 30 g   | 15 min | 3.6 %      |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Fermentis T-58 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 20 g   | Boil    | 15 min |
| Spice | Imbir   | 130 g  | Boil    | 10 min |

## Notes

- Imbir obrany ze skorki i starty na tarce. W efekcie dodano okolo 100g  
Gotowany w woreczku muslinowym  
*Dec 31, 2016, 6:51 PM*