

Imbirowe Ale v2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **5**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzniejszy | 1.6 kg (30.8%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1.6 kg (30.8%) | 80 % | 5 |
| Grain | Heidelberg | 0.5 kg (9.6%) | 80.5 % | 2 |
| Grain | Płatki owsiane | 0.4 kg (7.7%) | 85 % | 3 |
| Grain | Weyermann - Spelt Malt | 1 kg (19.2%) | 81 % | 6 |
| Sugar | Milk Sugar (Lactose) | 0.1 kg (1.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Mosaic | 5 g | 15 min | 10 % |
| Whirlpool | Citra | 10 g | 15 min | 12 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 15 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|-------|---------|------------------|
| FM50 Kłosy Kansas | Wheat | Slant | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|----------|--------|
| Spice | Skórka słodkiej pomarańczy | 10 g | Boil | 0 min |
| Spice | Imbir | 50 g | Boil | 10 min |
| Spice | Imbir | 15 g | Bottling | --- |

Notes

- Przy butelkowaniu, imbir wygotowany w wodzie, która wykorzystana była później do zrobienia roztworu cukrowego do refermentacji. 1/3 imbiru do gotowania wrzucona ze skórką, reszta bez.
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