

Porzeczkowo-Imbirowe - test

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM ---

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (75.1%)	80 %	---
Grain	Karmelowy Czerwony	0.5 kg (10.7%)	75 %	---
Adjunct	Sok porzeczkowy	0.66 kg (14.2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	60 min	10 %
Boil	Columbus/Tomahawk/Zeus	7 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Imbir	50 g	Boil	15 min