

Imbir Ale (Szaławiła)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **12.2**
- Style **American Amber 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (75%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22
Grain	Strzegom Karmel 150	0.3 kg (5%)	75 %	150
Grain	Strzegom Karmel 300	0.2 kg (3.3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.5 %
Boil	Simcoe	15 g	15 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa IPA	Ale	Slant	150 ml	własne

Extras

Type	Name	Amount	Use for	Time
Spice	imbir	150 g	Boil	15 min
Spice	imbir	100 g	Bottling	---

Notes

- Imbir do butelkowania:
Wywar z imbiru użyty jako woda do refermentacji
Jul 12, 2020, 3:39 PM
- Zacieranie:
15l wody 65C 60 min
Mash out 78C 10 min
Wysładzanie:
12-18 l do ok 13 blg

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