

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 około 100g
Gotowany w woreczku muslinowym
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