

## Baza pod lambik & dark ginger

---

- Gravity **12.4 BLG**
- ABV ---
- IBU ---
- SRM **3.8**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **22.6 %/h**
- Boil size **59.8 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

### Steps

- Temp **40 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **35 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **34.8 liter(s)** of **76C** water or to achieve **59.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (60%)	80 %	4
Grain	Płatki pszeniczne	4 kg (40%)	85 %	3

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	12 g	Boil	10 min