

# Ginger Ale

- Gravity **13.1 BLG**
- ABV ---
- IBU **33**
- SRM **16.3**

## Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (100%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	15 min	3.7 %
Boil	Lublin (Lubelski)	15 g	30 min	3.7 %
Boil	Lublin (Lubelski)	15 g	15 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Imbir	60 g	Boil	5 min
Flavor	Ksylitol	75 g	Bottling	---

## Notes

- Fajne, lekkie piwko. Bardzo wyraźny imbir.  
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