

Ginger Beer

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **50**
- SRM **7**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **79C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (80%)	79 %	10
Grain	Strzegom Monachijski typ I	0.8 kg (16%)	79 %	16
Grain	Strzegom Bursztynowy	0.2 kg (4%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	30 g	69 min	13.4 %
Boil	Savinjski Golding	15 g	20 min	3.3 %
Boil	Savinjski Golding	15 g	5 min	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Spice	Imbir	30 g	Boil	5 min
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