

imbirowe

- Gravity **16.1 BLG**
- ABV ---
- IBU **24**
- SRM **41.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|------|
| Grain | Strzegom Wiedeński | 1 kg (33.3%) | 79 % | 10 |
| Grain | Strzegom Pale Ale | 1.6 kg (53.2%) | 79 % | 6 |
| Grain | castlemelting black | 0.15 kg (5%) | 72 % | 1350 |
| Grain | Strzegom Karmel 300 | 0.15 kg (5%) | 70 % | 299 |
| Sugar | syrop imbirowy | 0.105 kg (3.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Citra | 10 g | 30 min | 13.5 % |
| Boil | Citra | 5 g | 5 min | 13.5 % |
| Dry Hop | Citra | 15 g | 4 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|---------|-------|
| Flavor | imbir | 128 g | Boil | 5 min |

| | | | | |
|-------------|---------|-------|-----------|----------|
| Flavor | imbir | 100 g | Secondary | 4 day(s) |
| Water Agent | laktoza | 200 g | Boil | 30 min |