

Imbirowe Bursztynowe Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **24.4**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Liquid Extract | Ekstrakt słodowy WES bursztynowy | 1.2 kg (26.1%) | 80 % | 300 |
| Dry Extract | Ekstrakt słodowy jasny w proszku | 1 kg (21.7%) | 90 % | 20 |
| Liquid Extract | WES ekstrakt słodowy jasny | 2.4 kg (52.2%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Admiral | 15 g | 60 min | 14.3 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 5 min | 4 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|---------|--------|
| Flavor | Imbir | 20 g | Boil | 10 min |