

# Piwo imbirowe

- Gravity **9.8 BLG**
- ABV ---
- IBU **24**
- SRM **5.5**

## 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)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **25 min** at **68C**
- Keep mash **35 min** at **72C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale  | 3.5 kg (87.5%) | 79 %  | 6   |
| Grain | Karmelowy Czerwony | 0.5 kg (12.5%) | 75 %  | 59  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 20 g   | 60 min | 8.5 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory                         |
|------|------|------|--------|------------------------------------|
| US05 | Ale  | Dry  | 9.17 g | Fermentis Division of S.I.Lesaffre |

## Extras

| Type  | Name  | Amount | Use for | Time   |
|-------|-------|--------|---------|--------|
| Spice | Imbir | 130 g  | Boil    | 10 min |