

## Blond ale z imbirem

- Gravity **15.2 BLG**
- ABV ---
- IBU **27**
- SRM **5.2**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (74.1%)	79 %	4
Adjunct	Briess - Red Wheat Flakes	0.6 kg (11.1%)	70 %	4
Grain	Strzegom Karmel 30	0.3 kg (5.6%)	75 %	30
Sugar	Candi Sugar, Clear	0.5 kg (9.3%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12 %
Boil	Cascade	30 g	5 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47	Ale	Slant	125 ml	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Flavor	imbir	50 g	Boil	15 min