

# Ganz EGAlé

- Gravity **12.6 BLG**
- ABV ---
- IBU **38**
- SRM **7.1**
- 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 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód wiedeński	2 kg (44.4%)	81 %	8
Grain	Słód Pale Ale	2 kg (44.4%)	85 %	6
Grain	Słód Carahell	0.5 kg (11.1%)	74 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pioneer	15 g	70 min	9.5 %
Boil	East Kent Goldings	15 g	70 min	5.1 %
Aroma (end of boil)	Pioneer	10 g	20 min	9.5 %
Aroma (end of boil)	East Kent Goldings	10 g	20 min	5.1 %
Whirlpool	Pioneer	5 g	3 min	9.5 %
Whirlpool	East Kent Goldings	5 g	3 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min

Herb	Herbata Earl Grey	200 g	Secondary	1 day(s)
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## Notes

- sprawdzić ekstrakcję herbaty na zimno - czy 12h wystarczy, czy raczej na cały dzień, jak to smakuje itd.  
Herbata oczywiście w liściach  
*Dec 13, 2016, 4:11 PM*