

Imbir

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.1**
- Style **Specialty Beer**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (56.6%) | 79 % | 6 |
| Grain | Pszoniczny | 0.5 kg (9.4%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1.5 kg (28.3%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.3 kg (5.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Oktawia | 20 g | 30 min | 7.1 % |
| Aroma (end of boil) | Amarillo | 19 g | 5 min | 9.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Skórka pomarańczy | 10 g | Boil | 10 min |
| Spice | Skórka Cytryny | 3 g | Boil | 10 min |
| Spice | Imbir | 100 g | Boil | 10 min |