

Imbir (wersja 2)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **82**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (71.4%) | 80 % | 7 |
| Grain | Żytni | 1 kg (14.3%) | 85 % | 8 |
| Grain | zakwaszający | 0.5 kg (7.1%) | --- % | --- |
| Grain | Melanoiden Malt | 0.5 kg (7.1%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | Citra | 50 g | 60 min | 12 % |
| Boil | Simcoe | 20 g | 40 min | 13.2 % |
| Boil | Cascade | 20 g | 10 min | 6 % |
| Dry Hop | Simcoe+Cascade | 60 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|----------|
| Flavor | Tarty imbir | 100 g | Secondary | 7 day(s) |

Notes

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