

Imbir

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **25**
- SRM **3.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1.5 kg (39.5%) | 79 % | 6 |
| Grain | Pszeniczny | 0.5 kg (13.2%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1.5 kg (39.5%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.3 kg (7.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Ahtanum | 10 g | 40 min | 5 % |
| Aroma (end of boil) | Ahtanum | 30 g | 5 min | 5 % |
| 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 |