

Imbirowa jesień

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **4.8**
- 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.2%)	80 %	5
Grain	Pszeniczny	1 kg (17.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.8%)	--- %	---
Grain	Viking Melanoidynowy	0.2 kg (3.5%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	7.1 %
Boil	Amarillo	20 g	10 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Imbir	80 g	Boil	10 min

Spice	Skórka cytryny	10 g	Boil	10 min
Spice	Skórka pomarańczy	20 g	Boil	10 min