

# imbirowe

- Gravity **16.1 BLG**
- ABV ---
- IBU **24**
- SRM **41.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (33.3%)	79 %	10
Grain	Strzegom Pale Ale	1.6 kg (53.2%)	79 %	6
Grain	castlemelting black	0.15 kg (5%)	72 %	1350
Grain	Strzegom Karmel 300	0.15 kg (5%)	70 %	299
Sugar	syrop imbirowy	0.105 kg (3.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	13.5 %
Boil	Citra	5 g	5 min	13.5 %
Dry Hop	Citra	15 g	4 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	imbir	128 g	Boil	5 min

Flavor	imbir	100 g	Secondary	4 day(s)
Water Agent	laktoza	200 g	Boil	30 min