

# Imbirowe ale

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU ---
- SRM **1.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **4.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **6 liter(s)**

## Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Cukier biały	0.5 kg (100%)	100 %	1

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Imbir	340 g	Boil	60 min