

Imbirowe Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **11**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **79.9C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (35.1%)	80 %	4
Grain	Heidelberg	0.25 kg (8.8%)	80.5 %	2
Grain	Płatki owsiane	0.25 kg (8.8%)	85 %	3
Grain	Viking Pale Ale malt	0.5 kg (17.5%)	80 %	5
Grain	Żytni	0.6 kg (21.1%)	85 %	8
Grain	Płatki pszeniczne	0.15 kg (5.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.1 kg (3.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	4 g	45 min	13.2 %
Whirlpool	Amarillo	10 g	3 min	9.5 %
Dry Hop	Galaxy	10 g	3 day(s)	15 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Liquid	500 ml	FM
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Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	20 g	Boil	0 min
Spice	Imbir	30 g	Boil	10 min
Spice	Imbir	10 g	Bottling	---

Notes

- Przy butelkowaniu, imbir wygotowany w wodzie, która wykorzystana była później do zrobienia roztworu cukrowego do refermentacji. 1/3 imbiru do gotowania wrzucona ze skórką, reszta bez.
Oct 25, 2018, 11:51 PM