

Piwo imbirowe z trawą cytrynową

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **8.1**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **25 min** at **68C**
- Keep mash **35 min** at **72C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	4 kg (94.1%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.7%)	75 %	30
Grain	Strzegom Barwiący	0.05 kg (1.2%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	lunga	20 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	300 ml	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time
Spice	Imbir	70 g	Boil	15 min
Spice	trawa cytrynowa	20 g	Boil	15 min