

Pszeniczne Imbirowe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Soufflet	3 kg (55.6%)	82 %	5
Grain	Castle Pale Ale	2 kg (37%)	80 %	8
Grain	Płatki jęczmienne	0.4 kg (7.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	8.8 %
Boil	Lublin (Lubelski)	15 g	10 min	5 %

Extras

Type	Name	Amount	Use for	Time
Spice	Imbir	100 g	Boil	15 min
Spice	Imbir	50 g	Secondary	3 day(s)