

Pszeniczne pod imbir

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **7.4**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 2.4 kg (72.7%) | 80 % | 30 |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.9 kg (27.3%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 40 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Skórka gorzkiej pomarańczy | 40 g | Boil | 30 min |
| Spice | Skórka słodkiej pomarańczy | 40 g | Boil | 30 min |
| Spice | Kolendra | 25 g | Boil | 30 min |

Notes

- Podzielić na pół. Połowę butelkować, do połowy dodać imbir kandyzowany.
<https://www.homebrewtalk.com/threads/ginger-beer-using-crystallized-ginger.249993/>

Po 40 minutach blog 10.6.
Do połowy 100 g kandyzowanego imbiru
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