Piwo imbirowe

- Gravity **10.7 BLG**
- ABV **---**
- IBU **26**
- SRM **5.9**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **25 min** at **68C**
- Keep mash **35 min** at **72C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg *(87.5%)*	79 %	6
Grain	Karmelowy Czerwony	0.5 kg *(12.5%)*	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	9.17 g	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time
Spice	Imbir	90 g	Boil	10 min