

## #12 Ginger Ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **24**
- SRM **4.1**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3 kg (88.2%)	81 %	4
Grain	Bestmalz Carmel Pils	0.2 kg (5.9%)	75 %	5
Grain	Pszeniczny	0.2 kg (5.9%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	East Kent Goldings	20 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Spice	Imbir otarty	50 g	Boil	15 min
Spice	Kurkuma	0 g	Boil	15 min
Spice	Kardamon	0 g	Boil	15 min
Fining	Irish Moss	5 g	Boil	10 min