

# Dałem Imbeer - imbirowy ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (45.5%)	80 %	5
Grain	Viking Pilsner malt	1 kg (45.5%)	82 %	4
Grain	Płatki pszeniczne	0.2 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	60 min	3.5 %
Boil	Saaz (Czech Republic)	10 g	30 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5.7 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Starty imbir	92 g	Boil	10 min
Flavor	Zest pomarańczy	62 g	Boil	10 min
Flavor	Zest cytryny	30 g	Boil	10 min