

# Imbir

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **25**
- SRM **3.3**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (39.5%)	79 %	6
Grain	Pszeniczny	0.5 kg (13.2%)	85 %	4
Grain	Strzegom Pilzneński	1.5 kg (39.5%)	80 %	4
Grain	Płatki pszeniczne	0.3 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Ahtanum	10 g	40 min	5 %
Aroma (end of boil)	Ahtanum	30 g	5 min	5 %
Aroma (end of boil)	Amarillo	19 g	5 min	9.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	10 g	Boil	10 min
Spice	Skórka Cytryny	3 g	Boil	10 min
Spice	Imbir	100 g	Boil	10 min