

Imbirowe Ale v2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **5**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.6 kg (30.8%)	80 %	4
Grain	Viking Pale Ale malt	1.6 kg (30.8%)	80 %	5
Grain	Heidelberg	0.5 kg (9.6%)	80.5 %	2
Grain	Płatki owsiane	0.4 kg (7.7%)	85 %	3
Grain	Weyermann - Spelt Malt	1 kg (19.2%)	81 %	6
Sugar	Milk Sugar (Lactose)	0.1 kg (1.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	5 g	15 min	10 %
Whirlpool	Citra	10 g	15 min	12 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Slant	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	10 g	Boil	0 min
Spice	Imbir	50 g	Boil	10 min
Spice	Imbir	15 g	Bottling	---

Notes

- Przy butelkowaniu, imbir wygotowany w wodzie, która wykorzystana była później do zrobienia roztworu cukrowego do refermentacji. 1/3 imbiru do gotowania wrzucona ze skórką, reszta bez.
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