

# Imbirowe Bursztynowe Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **24.4**
- Style **Irish Red Ale**

## 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy WES bursztynowy	1.2 kg (26.1%)	80 %	300
Dry Extract	Ekstrakt słodowy jasny w proszku	1 kg (21.7%)	90 %	20
Liquid Extract	WES ekstrakt słodowy jasny	2.4 kg (52.2%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Imbir	20 g	Boil	10 min