

# Mów mi Ginger

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU ---
- SRM **12.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **14 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (59.3%)	80 %	8
Grain	Briess - Bonlander Munich Malt	2 kg (29.6%)	78 %	20
Grain	Pszeniczny	0.25 kg (3.7%)	85 %	4
Grain	Special B	0.25 kg (3.7%)	80 %	290
Grain	Abbey Castle	0.25 kg (3.7%)	80 %	45