

Piwo imbirowe z trawą cytrynową

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **8.1**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **25 min** at **68C**
- Keep mash **35 min** at **72C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | Malteurop Pale Ale | 4 kg (94.1%) | 79 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (4.7%) | 75 % | 30 |
| Grain | Strzegom Barwiący | 0.05 kg (1.2%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | lunga | 20 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|---------------------------------------|
| US05 | Ale | Slant | 300 ml | Fermentis Division of S.I.Lesaffre |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | Imbir | 70 g | Boil | 15 min |
| Spice | trawa cytrynowa | 20 g | Boil | 15 min |