

## 09. "Zapuszczam Korzenie" - Imbirowe Pale Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **86**
- SRM ---
- Style **American Pale Ale**

### 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)**

### Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (100%) | 80 %  | --- |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | lunga              | 30 g   | 60 min | 11 %       |
| Boil    | hallertauer taurus | 30 g   | 60 min | 14 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Safbrew    |

### Extras

| Type   | Name  | Amount | Use for | Time   |
|--------|-------|--------|---------|--------|
| Flavor | imbir | 30 g   | Boil    | 10 min |

### Notes

- uwarzone 13-07-2016r.  
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