

Ginbier

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **4.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (50%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (25%) | 82 % | 4 |
| Grain | Colorado Honing | 1 kg (25%) | 75 % | 12.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|--------|------------|
| Boil | Southern cross | 10 g | 60 min | 14.1 % |
| Whirlpool | Southern cross | 20 g | 10 min | 14.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Imbir | 20 g | Boil | 10 min |
| Spice | Skórka Curacao | 20 g | Boil | 10 min |
| Spice | Skórka słodkiej pomarańczy | 20 g | Boil | 10 min |

| | | | | |
|-------|-------|------|-----------|----------|
| Spice | Imbir | 20 g | Secondary | 3 day(s) |
|-------|-------|------|-----------|----------|