

Ginger ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 3 kg (100%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Wai-iti | 25 g | 60 min | 4.1 % |
| Aroma (end of boil) | Wai-iti | 25 g | 10 min | 4.1 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------|--------|-----------|----------|
| Spice | Imbir | 50 g | Secondary | 3 day(s) |