

Ginger Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **56**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Monachijski	1 kg (16.7%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	10 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Aroma (end of boil)	Mosaic	25 g	2 min	10 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Imbir	10 g	Boil	20 min