

# Imbir

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.1**
- Style **Specialty Beer**

## 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (56.6%)	79 %	6
Grain	Pszoniczny	0.5 kg (9.4%)	85 %	4
Grain	Strzegom Pilzneński	1.5 kg (28.3%)	80 %	4
Grain	Płatki pszeniczne	0.3 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Oktawia	20 g	30 min	7.1 %
Aroma (end of boil)	Amarillo	19 g	5 min	9.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	10 g	Boil	10 min
Spice	Skórka Cytryny	3 g	Boil	10 min
Spice	Imbir	100 g	Boil	10 min