

# Imbirowe Ale v2

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **5**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński    | 1.6 kg (30.8%) | 80 %   | 4   |
| Grain | Viking Pale Ale malt   | 1.6 kg (30.8%) | 80 %   | 5   |
| Grain | Heidelberg             | 0.5 kg (9.6%)  | 80.5 % | 2   |
| Grain | Płatki owsiane         | 0.4 kg (7.7%)  | 85 %   | 3   |
| Grain | Weyermann - Spelt Malt | 1 kg (19.2%)   | 81 %   | 6   |
| Sugar | Milk Sugar (Lactose)   | 0.1 kg (1.9%)  | 76.1 % | 0   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Mosaic | 5 g    | 15 min   | 10 %       |
| Whirlpool | Citra  | 10 g   | 15 min   | 12 %       |
| Dry Hop   | Citra  | 15 g   | 3 day(s) | 12 %       |
| Dry Hop   | Mosaic | 15 g   | 3 day(s) | 10 %       |

## Yeasts

| Name              | Type  | Form  | Amount  | Laboratory       |
|-------------------|-------|-------|---------|------------------|
| FM50 Kłosy Kansas | Wheat | Slant | 1000 ml | Fermentum Mobile |

## Extras

| Type  | Name                       | Amount | Use for  | Time   |
|-------|----------------------------|--------|----------|--------|
| Spice | Skórka słodkiej pomarańczy | 10 g   | Boil     | 0 min  |
| Spice | Imbir                      | 50 g   | Boil     | 10 min |
| Spice | Imbir                      | 15 g   | Bottling | ---    |

## Notes

- Przy butelkowaniu, imbir wygotowany w wodzie, która wykorzystana była później do zrobienia roztworu cukrowego do refermentacji. 1/3 imbiru do gotowania wrzucona ze skórką, reszta bez.  
*Feb 6, 2020, 1:14 PM*