

# Imbirowe Słodkie Coś

- Gravity **11.9 BLG**
- ABV ---
- IBU **16**
- SRM **9**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **63 C**, Time **5 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **5 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (63.8%)	79 %	6
Grain	Strzegom Wiedeński	0.5 kg (10.6%)	79 %	10
Grain	Karmelowy Czerwony	0.5 kg (10.6%)	75 %	59
Grain	Pszeniczny	0.2 kg (4.3%)	85 %	4
Grain	Strzegom Karmel 30	0.5 kg (10.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.5 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	250 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	Imbir	120 g	Boil	10 min
Fining	mech Irlandzki	3 g	Boil	15 min