45. Zenzero więcej niż zero - Ginger Beer

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **60**
- SRM **6.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg *(80%)*	79 %	10
Grain	Strzegom Monachijski typ I	0.8 kg *(16%)*	79 %	16
Grain	Strzegom Bursztynowy	0.2 kg *(4%)*	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	30 g	70 min	17 %
Boil	Ahtanum	15 g	20 min	5 %
Aroma (end of boil)	Ahtanum	15 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Belle Saison	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	imbir	30 g	Boil	10 min

Notes

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