Ginger Bison Rudy Żubr

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **5**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg *(80%)*	80 %	7
Grain	Strzegom Wiedeński	0.5 kg *(10%)*	79 %	10
Grain	Pszeniczny	0.5 kg *(10%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Imbir	100 g	Boil	10 min
Herb	Trawa żubrowa	48 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.