

# Blond ale z imbirem

- Gravity **15.2 BLG**
- ABV ---
- IBU **27**
- SRM **5.2**
- Style **Belgian Blond Ale**

## 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount         | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain   | Strzegom Pilzneński       | 4 kg (74.1%)   | 79 %  | 4   |
| Adjunct | Briess - Red Wheat Flakes | 0.6 kg (11.1%) | 70 %  | 4   |
| Grain   | Strzegom Karmel 30        | 0.3 kg (5.6%)  | 75 %  | 30  |
| Sugar   | Candi Sugar, Clear        | 0.5 kg (9.3%)  | 100 % | 2   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 20 g   | 60 min | 12 %       |
| Boil    | Cascade | 30 g   | 5 min  | 4.8 %      |

## Yeasts

| Name                | Type | Form  | Amount | Laboratory      |
|---------------------|------|-------|--------|-----------------|
| Mangrove Jack's M47 | Ale  | Slant | 125 ml | Mangrove Jack's |

## Extras

| Type   | Name  | Amount | Use for | Time   |
|--------|-------|--------|---------|--------|
| Flavor | imbir | 50 g   | Boil    | 15 min |