

Dark Ginger Ale

- Gravity **13.3 BLG**
- ABV ---
- IBU **28**
- SRM **47.9**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **17.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **22.6 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **40 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (53.5%)	80 %	4
Grain	Płatki pszeniczne	1.5 kg (34.9%)	85 %	3
Grain	Słód Carafa® Special typ I	0.3 kg (7%)	65 %	900
Grain	Słód Carafa® Special typ III	0.2 kg (4.7%)	65 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	30 min	7.7 %
Boil	Cascade	15 g	60 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Liquid	700 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Spice	Świeży imbir tarty	50 g	Boil	5 min

Notes

- Jasna brzeczka warzona razem z lambikiem wiśniowym, słody barwiące dodane w woreczku na początku gotowania (lambik gotowany oddzielnie).
Jan 14, 2017, 5:32 PM