

# Ginger ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3 kg (100%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wai-iti	25 g	60 min	4.1 %
Aroma (end of boil)	Wai-iti	25 g	10 min	4.1 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Imbir	50 g	Secondary	3 day(s)