

## Imbir (wersja 2)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **82**
- SRM **6.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (71.4%)	80 %	7
Grain	Żytmi	1 kg (14.3%)	85 %	8
Grain	zakwaszający	0.5 kg (7.1%)	--- %	---
Grain	Melanoiden Malt	0.5 kg (7.1%)	80 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Simcoe	20 g	40 min	13.2 %
Boil	Cascade	20 g	10 min	6 %
Dry Hop	Simcoe+Cascade	60 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Tarty imbir	100 g	Secondary	7 day(s)

## Notes

- 9 dnia przelewać na cicha  
*Mar 3, 2018, 9:06 PM*