

Imbirowe ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **5**
- Style **American Pale Ale**

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 **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|--------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (70%) | 79 % | 6 |
| Grain | Carahell | 0.5 kg (10%) | 77 % | 26 |
| Grain | Heidelberg | 1 kg (20%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 10 g | 60 min | 15.5 % |
| Aroma (end of boil) | Cascade | 25 g | 10 min | 6 % |
| Dry Hop | Cascade | 25 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|----------|
| Flavor | Imbir | 200 g | Secondary | 7 day(s) |

Notes

- 200 g imbiru obrałem i przetałem na tarce w cienkie paski potem wrzuciłem zawartość do rondla i dodałem trochę cukru trzcinowego i wlałem nieco spirytusu całość chwile pogotowałem i przelałem do słoiczka i odstawiłem na ok. 8 dni
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