

# Pszeniczne Imbirowe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **4.8**
- Style **Weizen/Weissbier**

## 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 **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Słód pszeniczny Soufflet | 3 kg (55.6%)  | 82 %  | 5   |
| Grain | Castle Pale Ale          | 2 kg (37%)    | 80 %  | 8   |
| Grain | Płatki jęczmienne        | 0.4 kg (7.4%) | 85 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 50 min | 8.8 %      |
| Boil    | Lublin (Lubelski) | 15 g   | 10 min | 5 %        |

## Extras

| Type  | Name  | Amount | Use for   | Time     |
|-------|-------|--------|-----------|----------|
| Spice | Imbir | 100 g  | Boil      | 15 min   |
| Spice | Imbir | 50 g   | Secondary | 3 day(s) |