canada imbir

- Gravity **14.5 BLG**
- ABV **---**
- IBU **39**
- SRM **28.4**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg *(50%)*	79 %	6
Liquid Extract	syrop klonowy	0.2 kg *(3.3%)*	80 %	10
Grain	Strzegom Monachijski typ II	2 kg *(33.3%)*	79 %	22
Grain	Strzegom Karmel 300	0.5 kg *(8.3%)*	70 %	299
Grain	Strzegom Czekoladowy jasny	0.3 kg *(5%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	50 min	17 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Citra	5 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	200 g	Safale

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Spice	imbir	100 g	Boil	10 min