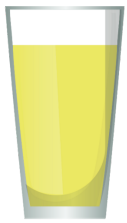
Ginger Beer 10 lts - Indupropil

Blonde Ale (18 A)

Type: Tudo Grão
Batch Size: 10,00 L
Boil Size: 13,00 L
Boil Time: 60 min
End of Boil Vol: 11,00 L
Final Bottling Vol: 9,00 L
Fermentation: Ale, Two Stage

Date: 08 Nov 2019
Brewer: Indupropil
Asst Brewer:
Equipment: Indupropil - 13L Pre / 11L Pos / 10L Ferm / 9L Env
Efficiency: 70,00 %
Est Mash Efficiency: 73,9 %
Taste Rating: 30,0



Taste Notes:

Ingredientes

Qtd	Nome	Tipo	#	%/IBU	Volume
1,77 kg	Pilsner (Weyermann) (3,3 EBC)	Grão	1	80,7 %	1,16 L
0,42 kg	Wheat, Flaked (3,2 EBC)	Grão	2	18,9 %	0,27 L
0,01 kg	Caramunich II (Weyermann) (124,1 EBC)	Grão	3	0,4 %	0,01 L
3,00 g	Galaxy [14,00 %] - Fervura 60,0 min	Lúpulo	4	11,4 IBUs	-
20,00 g	Ginger Root / gengibre Ralado (Fervura 15,0 mins)	Erva Aromática	5	-	-
2,00 g	Galaxy [14,00 %] - Fervura 5,0 min	Lúpulo	6	3,7 IBUs	-
5,00 g	Galaxy [14,00 %] - Fervura 0,0 min	Lúpulo	7	7,6 IBUs	-
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Levedura	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,048 SG
Est Final Gravity: 1,008 SG
Estimated Alcohol by Vol: 5,3 %
Bitterness: 22,7 IBUs
Est Color: 6,7 EBC

Measured Original Gravity: 1,048 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,0 %
Calories: 446,3 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Light Body
Sparge Water: 6,67 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,72
Measured Mash PH: 5,20

Total Grain Weight: 2,20 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: Nenhum
Sparge Acid Addition: Nenhum

Etapas da Mostura

Nome	Descrição	Temperatura	Duração
Saccharification	Adicionar 8,54 L de água a 68,6 C	64,4 C	75 min
Mash Out	Aquecer até 75,6 C no decurso de 10 min	75,6 C	10 min

Sparge: Lavar os grãos com 6,67 L de água a 75,6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Garrafa
Pressure/Weight: 52,94 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Usar 52,94 g Corn Sugar
Carbonation (from Meas Vol): Usar 52,94 g Corn Sugar
Age for: 30,00 days

Notes

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