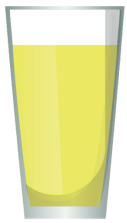
Ginger Beer 20 lts - Indupropil

Blonde Ale (18 A)

Type: Tudo Grão
Batch Size: 20,00 L
Boil Size: 25,87 L
Boil Time: 60 min
End of Boil Vol: 21,87 L
Final Bottling Vol: 18,00 L
Fermentation: Ale, Two Stage

Date: 08 Nov 2019
Brewer: Indupropil
Asst Brewer:
Equipment: Indupropil - 26L Pre / 22L Pos / 20L Ferm / 18L Env
Efficiency: 70,00 %
Est Mash Efficiency: 73,5 %
Taste Rating: 30,0



Taste Notes:

Ingredientes

Qtd	Nome	Tipo	#	%/IBU	Volume
3,36 kg	Pilsner (Weyermann) (3,3 EBC)	Grão	1	76,7 %	2,19 L
1,00 kg	Wheat, Flaked (3,2 EBC)	Grão	2	22,8 %	0,65 L
0,02 kg	Caramunich II (Weyermann) (124,1 EBC)	Grão	3	0,5 %	0,01 L
6,00 g	Galaxy [14,00 %] - Fervura 60,0 min	Lúpulo	4	11,5 IBUs	-
50,00 g	Ginger Root / gengibre Ralado (Fervura 15,0 mins)	Erva Aromática	5	-	-
4,00 g	Galaxy [14,00 %] - Fervura 5,0 min	Lúpulo	6	3,7 IBUs	-
10,00 g	Galaxy [14,00 %] - Fervura 0,0 min	Lúpulo	7	7,7 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: 5,2 %
Bitterness: 22,9 IBUs
Est Color: 6,8 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: 14,34 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,72
Measured Mash PH: 5,20

Total Grain Weight: 4,38 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 15,92 L de água a 68,9 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 14,34 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: 105,88 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 105,88 g Corn Sugar
Carbonation (from Meas Vol): Usar 105,88 g Corn Sugar
Age for: 30,00 days

Notes

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