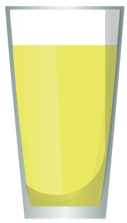
# Ginger Beer 40 lts - Indupropil

Blonde Ale (18 A)

***Type:*** Tudo Grão
***Batch Size:*** 40,00 L
***Boil Size:*** 49,75 L
***Boil Time:*** 60 min
***End of Boil Vol:*** 43,75 L
***Final Bottling Vol:*** 38,00 L
***Fermentation:*** Ale, Two Stage

***Date:*** 08 Nov 2019
***Brewer:*** Indupropil
***Asst Brewer:***
***Equipment:*** Indupropil - 49L Pre / 43L Pos / 40L Ferm / 38L Env
***Efficiency:*** 70,00 %
***Est Mash Efficiency:*** 73,5 %
***Taste Rating:*** 30,0



***Taste Notes:***

## Ingredientes

| Qtd | Nome | Tipo | # | %/IBU | Volume |
|---|---|---|---|---|---|
| 6,83 kg | Pilsner (Weyermann) (3,3 EBC) | Grão | 1 | 77,5 % | 4,45 L |
| 1,95 kg | Wheat, Flaked (3,2 EBC) | Grão | 2 | 22,1 % | 1,27 L |
| 0,03 kg | Caramunich II (Weyermann) (124,1 EBC) | Grão | 3 | 0,4 % | 0,02 L |
| 15,00 g | Galaxy [14,00 %] - Fervura 60,0 min | Lúpulo | 4 | 14,1 IBUs | - |
| 80,00 g | Ginger Root / gengibre Ralado (Fervura 15,0 mins) | Erva Aromática | 5 | - | - |
| 10,00 g | Galaxy [14,00 %] - Fervura 5,0 min | Lúpulo | 6 | 4,6 IBUs | - |
| 15,00 g | Galaxy [14,00 %] - Fervura 0,0 min | Lúpulo | 7 | 5,7 IBUs | - |
| 2,0 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:*** 24,4 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:*** 29,89 L
***Sparge Temperature:*** 75,6 C
***Adjust Temp for Equipment:*** FALSE
***Est Mash PH:*** 5,72
***Measured Mash PH:*** 5,20

***Total Grain Weight:*** 8,82 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 28,69 L de água a 69,4 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 29,89 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:*** 223,52 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 223,52 g Corn Sugar
***Carbonation (from Meas Vol):*** Usar 223,52 g Corn Sugar
***Age for:*** 30,00 days

## Notes

*Created with BeerSmith*