

Gingery Ale - 5.3%

Spice, Herb, or Vegetable Beer

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Type: All Grain

IBU : 32 (Tinseth)
BU/GU : 0.59
Colour : 14 EBC
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.053
Total Gravity : 1.055
Final Gravity : 1.015

Fermentables (1.34 kg)

1.161 kg - Maris Otter 5.5 EBC (87%)
^ The Malt Miller (UK) MAL-00-038
116 g - Rye Malt 25 EBC (8.7%)
^ The Malt Miller (UK) MAL-00-037
38 g - Caramalt 29.5 EBC (2.9%)
^ The Malt Miller (UK) MAL-01-014
20 g - Dark Crystal Malt 240 EBC (1.5%)
^ The Malt Miller (UK) MAL-01-002
25 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (15.1 g)

60 min - 4 g - Magnum - 10.7% (21 IBU)
^ The Malt Miller (UK) HOP-06-009
10 min - 3.7 g - First Gold (T90) - 7.5% (6 IBU)
^ The Malt Miller (UK) HOP-04-006
10 min - 3.7 g - Willamette (Whole) - 5% (4 IBU)
^ Lot # 20220911
^ Home grown by The Thirsty Otter

Hop Stand

30 min hopstand @ 80 °C
30 min - 3.7 g - First Gold (T90) - 7.5% (2 IBU)
^ The Malt Miller (UK) HOP-04-006

Miscellaneous

Mash - 0.18 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.19 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.18 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.63 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.64 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
5 min - Boil - 14.933 g - Ginger Root

Yeast

0.7 pkg - Wyeast Labs West Yorkshire Ale 1469

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.01 L
Sparge Water : 5.15 L
Boil Time : 60 min
Total Water : 9.16 L



14 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 50 Mg 9 Na 16 Cl 67 SO 70 HCO 31

SO/Cl ratio: 1
Mash pH: 5.4
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Gingery Ale

Recipe Notes

Target: ABV = 5.4 %, IBU = 30, OG = 1.055, FG = 1.014.

Grate the ginger.