

Herbata z hibiskusem

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **11.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (45.5%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (36.4%)	79 %	10
Grain	Cara-Dunkel	1 kg (18.2%)	80 %	110

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.9 %
Aroma (end of boil)	Hallertau	20 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Hibiskus	100 g	Boil	20 min
Flavor	Earl Grey	50 g	Secondary	1 day(s)

Notes

- Zaparzona w zimnej, przegotowanej wodzie 1,5l. Trzymana w lodówce 12h przed zadaniem.

- Nov 11, 2019, 12:26 PM*
- 14blg
- Nov 13, 2019, 3:47 PM*
- CO2 3,5
- Dec 15, 2019, 12:08 PM*