

# Hibiskus Mango Blond

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	1.7 kg (79.1%)	80 %	5
Grain	Karmelowy jasny 30 EBC	0.25 kg (11.6%)	80 %	30
Grain	Monachijski	0.2 kg (9.3%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	5 g	60 min	13 %
Boil	Cascade	5 g	30 min	6 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US -05	Ale	Dry	5.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Hibiskus	175 g	Secondary	4 day(s)
Spice	Mango pulpa	425 g	Secondary	7 day(s)