

Hibiskus Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (51.6%) | 80 % | 5 |
| Grain | Pszeniczny | 2.5 kg (43%) | 85 % | 4 |
| Grain | Karmelowy Czerwony | 0.314 kg (5.4%) | 75 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort | Cascade | 40 g | 60 min | 6 % |
| First Wort | Marynka | 10 g | 60 min | 9.5 % |
| Aroma (end of boil) | Cascade | 30 g | 0 min | 6 % |
| Dry Hop | Cascade | 30 g | 2 day(s) | 6 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 100 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|------|---------------------|-------|-----------|----------|
| Herb | Hibiskus | 20 g | Boil | 5 min |
| Herb | Hlbiskus - herbatka | 180 g | Secondary | 1 day(s) |