

# Ipa Erl gray Hibiskus

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **36**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Monachijski	0.5 kg (9.1%)	80 %	16
Grain	Płatki owsiane	1 kg (18.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Boil	Citra	5 g	60 min	12 %
Boil	Sybilla	5 g	60 min	3.5 %
Boil	Willamette	5 g	60 min	5 %
Boil	Chinook	10 g	20 min	13 %
Boil	Citra	10 g	20 min	12 %
First Wort	Sybilla	10 g	20 min	3.5 %
Boil	Willamette	10 g	20 min	5 %
Boil	Chinook	5 g	2 min	13 %
Boil	Citra	5 g	2 min	12 %
Boil	Sybilla	5 g	2 min	3.5 %
Boil	Willamette	5 g	2 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Notes

- Zimna  
elgray 50  
Hibiskus 10  
Gejsza 10

Mango jaśmin 15  
Gotowanie po 10g

Chinnok citra sybilla wilamatte  
po 10g zimna

bardzo dobre  
*Apr 7, 2022, 9:54 PM*