

# Rooibos & Hibiskus & Citrus & Vanilla Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **4.9**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 1.9 kg (41.4%) | 82 %  | 4   |
| Grain | Viking Wheat Malt    | 1.7 kg (37%)   | 83 %  | 5   |
| Grain | Oats, Flaked         | 0.5 kg (10.9%) | 80 %  | 2   |
| Grain | Weyermann - Carapils | 0.25 kg (5.4%) | 78 %  | 4   |
| Grain | Abbey Malt Weyermann | 0.24 kg (5.2%) | 75 %  | 45  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 10 %       |

## Yeasts

| Name                       | Type | Form   | Amount  | Laboratory       |
|----------------------------|------|--------|---------|------------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type   | Name             | Amount | Use for | Time   |
|--------|------------------|--------|---------|--------|
| Flavor | Rooibos Superior | 50 g   | Boil    | 10 min |
| Flavor | Hibiskus         | 50 g   | Boil    | 10 min |

|             |                     |     |      |        |
|-------------|---------------------|-----|------|--------|
| Flavor      | skórka pomarańczowa | 5 g | Boil | 5 min  |
| Flavor      | skórka cytrynowa    | 5 g | Boil | 5 min  |
| Flavor      | wanilia             | 2 g | Boil | 5 min  |
| Flavor      | kardamon            | 1 g | Boil | 5 min  |
| Water Agent | Chlorek wapnia      | 4 g | Boil | 60 min |
| Water Agent | Siarczan magnezu    | 1 g | Boil | 60 min |
| Fining      | whirlfloc           | 1 g | Boil | 5 min  |

## Notes

- 2,5ml k. fosforowego do zacierania  
2,5ml do wystadzania  
*May 13, 2024, 10:08 AM*