

Hibiscus/clitoria ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **52**
- SRM **4.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (32.3%)	81 %	4
Grain	płatki ryżowe	0.7 kg (11.3%)	--- %	0
Grain	Viking Pale Ale malt	1.8 kg (29%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	79 %	16
Grain	Płatki owsiane	0.7 kg (11.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	18 g	60 min	16.1 %
Boil	Puławski	21 g	30 min	7.6 %
Boil	Oktawia	20 g	15 min	9 %
Boil	Lomik	20 g	15 min	3.8 %
Aroma (end of boil)	Oktawia	20 g	2 min	7.1 %