Black tea & Hibiskus & Mint & Vanilla Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **37**
- SRM **3.5**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	4 kg *(77.7%)*	80.5 %	3
Grain	Oats, Flaked	0.9 kg *(17.5%)*	80 %	2
Grain	Weyermann - Carapils	0.25 kg *(4.9%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	70 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata czarna Cejlon (OP)	100 g	Boil	10 min
Flavor	hibiskus	50 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

max 100g				
Flavor	Mięta nana	10 g	Boil	10 min
Flavor	Wanilia	1 g	Boil	10 min
1 laska(Madagaskar)				
Water Agent	chlorek wapnia	5 g	Boil	60 min
Water Agent	epsom	1 g	Boil	60 min
Fining	Whirlfloc	1 g	Boil	5 min

Notes

- Po 2,5ml kwasu do zacierania i wysładzania
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