

Amber ale z Hibiskusem 2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **5.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg (71.4%)	81 %	3
Grain	Münchner Malz Best	0.5 kg (11.9%)	78 %	20
Grain	Carahell Best	0.4 kg (9.5%)	75 %	30
Grain	Carapils Best	0.1 kg (2.4%)	75 %	5
Grain	Oats, Flaked	0.2 kg (4.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	15 min	13.6 %
Whirlpool	Amarillo	10 g	1 min	6.1 %
Boil	Citra	10 g	1 min	13 %
Boil	Cascade	10 g	1 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
1056	Ale	Slant	100 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Herb	Hibiscus	20 g	Boil	5 min
Herb	Dzika roza	5 g	Secondary	3 day(s)
Herb	Hibiscus	10 g	Secondary	3 day(s)