

# Hibiscus Summer Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **4.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (61.5%)	80 %	4
Grain	Pszeniczny	2 kg (30.8%)	85 %	4
Grain	Karmelowy 30	0.25 kg (3.8%)	75 %	35
Grain	Weyermann - Carapils	0.25 kg (3.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	30 min	11.6 %
Boil	Chinook	18 g	0 min	11.6 %
Boil	Ekuanot	30 g	0 min	14 %
Dry Hop	Ekuanot	70 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Hibiskus	100 g	Boil	3 min
Flavor	Hibiskus	100 g	Bottling	---

## Notes

- Hibiskus zaparzony w 1L wody z cukrem do butelkowania  
*Jul 23, 2020, 11:56 AM*