

# Hibiscus TEAPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **63 C**, Time **10 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt         | 5 kg (83.3%) | 82 %  | 4   |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (16.7%) | 85 %  | 5   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Ahtanum | 20 g   | 60 min   | 3.9 %      |
| Boil    | Cascade | 10 g   | 60 min   | 5.5 %      |
| Boil    | Ahtanum | 20 g   | 30 min   | 3.9 %      |
| Boil    | Ahtanum | 20 g   | 5 min    | 3.9 %      |
| Boil    | Cascade | 10 g   | 5 min    | 5.5 %      |
| Dry Hop | Ahtanum | 30 g   | 7 day(s) | 3.9 %      |
| Dry Hop | Cascade | 10 g   | 7 day(s) | 5.5 %      |

## Yeasts

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

## Extras

| Type  | Name            | Amount | Use for   | Time     |
|-------|-----------------|--------|-----------|----------|
| Spice | Hibiskus        | 30 g   | Boil      | 30 min   |
| Spice | Hibiskus        | 30 g   | Boil      | 5 min    |
| Spice | Zielona herbata | 30 g   | Boil      | 5 min    |
| Spice | Hibiskus        | 40 g   | Secondary | 7 day(s) |
| Spice | Zielona herbata | 40 g   | Secondary | 1 day(s) |

## Notes

- Fermentacja:
  - \*burzliwa: 1 dzień 22 st. C, 7 dni 15-17 st. C
  - \*cicha: 7 dni, 15-17 st. C
- Refermentacja:
  - Glukoza, roztwór 120 g w 800 ml wody (~6 g/l)
- Leżakowanie:
  - 14 dni, 20-24 st. C
- Objętość końcowa:
  - 20,5 l

Zielona herbata dodana na ostatnie 10 godzin fermentacji cichej.  
*Jul 24, 2019, 12:24 PM*