

Hibiskus Ale

- Gravity **11.7 BLG**
- ABV ---
- IBU **77**
- SRM **6.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 4 kg (88.9%) | 80 % | 6 |
| Grain | Caraamber | 0.25 kg (5.6%) | 75 % | 59 |
| Grain | Weyermann - Carapils | 0.25 kg (5.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|-----------|------------|
| Boil | Amarillo | 15 g | 75 min | 9.5 % |
| Boil | Amarillo | 15 g | 65 min | 9.5 % |
| Boil | Amarillo | 15 g | 55 min | 9.5 % |
| Boil | Citra | 15 g | 20 min | 12 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Boil | Citra | 15 g | 0 min | 12 % |
| Dry Hop | Citra | 40 g | 14 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|------|----------|--------|---------|--------|
| Herb | Hibiskus | 200 g | Boil | 30 min |