

# Mellow Yellow - Hibiskusowe

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	3.5 kg (63.6%)	85 %	7
Grain	Słód Barke pilzneński	1.5 kg (27.3%)	80.5 %	4
Grain	Słód Carahell	0.5 kg (9.1%)	74 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.4 %
Boil	Simcoe	10 g	30 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.65 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Hibiskus	60 g	Secondary	2 day(s)