

# Amber ale z Hibiskusem i różą

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **11.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **10 C**, Time **76 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **76 min** at **10C**
- Keep mash **70 min** at **68C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale      | 3 kg (50.8%)  | 79 %  | 6   |
| Grain | Monachijski            | 1 kg (16.9%)  | 80 %  | 16  |
| Grain | Viking Golden Ale      | 1 kg (16.9%)  | 80 %  | 9   |
| Grain | Viking Słod Red Ale    | 0.5 kg (8.5%) | 75 %  | 75  |
| Grain | viking carmel aromatic | 0.4 kg (6.8%) | 75 %  | 150 |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | lunga       | 25 g   | 30 min   | 11 %       |
| Boil                | Chinook     | 10 g   | 5 min    | 13 %       |
| Boil                | Sorachi Ace | 10 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Chinook     | 30 g   | 0 min    | 13 %       |
| Aroma (end of boil) | Sorachi Ace | 30 g   | 0 min    | 10 %       |
| Dry Hop             | Chinook     | 40 g   | 3 day(s) | 13 %       |
| Dry Hop             | Sorachi Ace | 40 g   | 3 day(s) | 10 %       |

## Yeasts

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

|                      |     |     |      |         |
|----------------------|-----|-----|------|---------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |
|----------------------|-----|-----|------|---------|

### Extras

| Type | Name             | Amount | Use for   | Time     |
|------|------------------|--------|-----------|----------|
| Herb | Hibiscus         | 40 g   | Boil      | 5 min    |
| Herb | Różany earl gray | 50 g   | Secondary | 5 day(s) |
| Herb | Hibiscus         | 50 g   | Secondary | 5 day(s) |