

Hibiscus Tea Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (9.1%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Enigma (AUS)	20 g	5 min	17.2 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Dry Hop	Enigma (AUS)	20 g	7 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	hibiscus	70 g	Boil	5 min

Spice	herbata basilur nuwara eliya	10 g	Boil	0 min
Spice	hibiscus	30 g	Secondary	7 day(s)