

Hibiscus TEAPA

- 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.
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