

# Hibiskus ALE

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM ---
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Fermentables

| Type           | Name                       | Amount      | Yield | EBC |
|----------------|----------------------------|-------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 4 kg (100%) | 80 %  | --- |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Magnat     | 16 g   | 60 min | 11.2 %     |
| Aroma (end of boil) | Cascade PL | 16 g   | 10 min | 5.2 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 15 g   | ---        |

## Extras

| Type | Name     | Amount | Use for | Time   |
|------|----------|--------|---------|--------|
| Herb | Hibiskus | 60 g   | Boil    | 15 min |