

# Hibiskus APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **58**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (77.3%)	80 %	---
Dry Extract	WES ekstrakt słodowy jasny	0.5 kg (22.7%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	10 min	15.5 %
Dry Hop	Citra	30 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	hibiskus	50 g	Boil	20 min