

hibiskusowe lekkie

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (35.7%)	80 %	5
Grain	Strzegom Monachijski typ II	2.5 kg (35.7%)	79 %	22
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.1%)	75 %	30
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	60 min	9.5 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	hibiskus	300 g	Secondary	7 day(s)