

# 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) |