

## Hibiskusowy Joe (#49)

- Gravity **11.9 BLG**
- ABV ---
- IBU **84**
- SRM **3.8**
- Style **Spice, Herb, or Vegetable Beer**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt      | 3 kg (66.7%)   | 82 %  | 5   |
| Grain | Słód pszeniczny Bestmalz | 1 kg (22.2%)   | 82 %  | 5   |
| Grain | Rice, Flaked             | 0.5 kg (11.1%) | 70 %  | 2   |

### Hops

| Use for   | Name        | Amount | Time   | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil      | Cascade     | 20 g   | 60 min | 7 %        |
| Boil      | Pacific Gem | 20 g   | 60 min | 15.3 %     |
| Boil      | Equinox     | 20 g   | 60 min | 13.1 %     |
| Whirlpool | Cascade     | 30 g   | 45 min | 7 %        |
| Whirlpool | Pacific Gem | 30 g   | 45 min | 15.3 %     |
| Whirlpool | Equinox     | 30 g   | 45 min | 13.1 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type | Name     | Amount | Use for | Time   |
|------|----------|--------|---------|--------|
| Herb | Hibiskus | 100 g  | Boil    | 15 min |