

Amber ale z Hibiskusem 2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **5.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilsner Malz Best | 3 kg (71.4%) | 81 % | 3 |
| Grain | Münchner Malz Best | 0.5 kg (11.9%) | 78 % | 20 |
| Grain | Carahell Best | 0.4 kg (9.5%) | 75 % | 30 |
| Grain | Carapils Best | 0.1 kg (2.4%) | 75 % | 5 |
| Grain | Oats, Flaked | 0.2 kg (4.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Galaxy | 20 g | 15 min | 13.6 % |
| Whirlpool | Amarillo | 10 g | 1 min | 6.1 % |
| Boil | Citra | 10 g | 1 min | 13 % |
| Boil | Cascade | 10 g | 1 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| 1056 | Ale | Slant | 100 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------------|--------|-----------|----------|
| Herb | Hibiscus | 20 g | Boil | 5 min |
| Herb | Dzika roza | 5 g | Secondary | 3 day(s) |
| Herb | Hibiscus | 10 g | Secondary | 3 day(s) |