

Amber ale z Hibiskusem i różą

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **11.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **10 C**, Time **76 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **76 min** at **10C**
- Keep mash **70 min** at **68C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50.8%)	79 %	6
Grain	Monachijski	1 kg (16.9%)	80 %	16
Grain	Viking Golden Ale	1 kg (16.9%)	80 %	9
Grain	Viking Słod Red Ale	0.5 kg (8.5%)	75 %	75
Grain	viking carmel aromatic	0.4 kg (6.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	11 %
Boil	Chinook	10 g	5 min	13 %
Boil	Sorachi Ace	10 g	5 min	10 %
Aroma (end of boil)	Chinook	30 g	0 min	13 %
Aroma (end of boil)	Sorachi Ace	30 g	0 min	10 %
Dry Hop	Chinook	40 g	3 day(s)	13 %
Dry Hop	Sorachi Ace	40 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Danstar - Nottingham	Ale	Dry	11 g	Danstar
----------------------	-----	-----	------	---------

Extras

Type	Name	Amount	Use for	Time
Herb	Hibiscus	40 g	Boil	5 min
Herb	Różany earl gray	50 g	Secondary	5 day(s)
Herb	Hibiscus	50 g	Secondary	5 day(s)