

# Amber ale z Hibiskusem i różą

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

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **76 min** at **10C**
- Keep mash **70 min** at **68C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (50.8%)	79 %	6
Grain	Monachijski	0.5 kg (16.9%)	80 %	16
Grain	Viking Golden Ale	0.5 kg (16.9%)	80 %	9
Grain	Viking Slód Red Ale	0.25 kg (8.5%)	75 %	75
Grain	viking carmel aromatic	0.2 kg (6.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12.5 g	30 min	11 %
Boil	Chinook	5 g	5 min	13 %
Boil	Sorachi Ace	5 g	5 min	10 %
Aroma (end of boil)	Chinook	15 g	0 min	13 %
Aroma (end of boil)	Sorachi Ace	15 g	0 min	10 %
Dry Hop	Chinook	20 g	3 day(s)	13 %
Dry Hop	Sorachi Ace	20 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	5.5 g	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Herb	Hibiscus	20 g	Boil	5 min
Herb	Różany earl gray	25 g	Secondary	5 day(s)
Herb	Hibiscus	25 g	Secondary	5 day(s)