

# AIPA z hibiskusem

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **62**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (69.2%)	80 %	4
Grain	Viking Pale Ale malt	0.8 kg (20.5%)	80 %	5
Grain	Strzegom Pszeniczny	0.4 kg (10.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	24 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	6 g	5 min	15.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Hibiskus	50 g	Boil	15 min

## Notes

- Wysładanie 15l wody temp 68 stopni  
Po wysładaniu 15l brzeczki 12 blg  
Po gotowaniu 13l brzeczki 13 blg  
09.03.2018 fermentacja burzliwa  
10.04.2018 fermentacja cicha 3,1blg cicha  
16.04.2018 butelkowanie 3,1 blg, 80g cukru na 13 l. Za mocno nagazowane.  
*Mar 9, 2018, 4:05 AM*