

Hibiscus/clitoria ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **52**
- SRM **4.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilznieński | 2 kg (32.3%) | 81 % | 4 |
| Grain | płatki ryżowe | 0.7 kg (11.3%) | --- % | 0 |
| Grain | Viking Pale Ale malt | 1.8 kg (29%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.1%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.7 kg (11.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 18 g | 60 min | 16.1 % |
| Boil | Puławski | 21 g | 30 min | 7.6 % |
| Boil | Oktawia | 20 g | 15 min | 9 % |
| Boil | Lomik | 20 g | 15 min | 3.8 % |
| Aroma (end of boil) | Oktawia | 20 g | 2 min | 7.1 % |