

# Hibiscus IPA

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- Gravity **14 BLG**
- ABV ---
- IBU **57**
- SRM **14**
- Style **American IPA**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (76.9%)	79 %	6
Grain	Caramel/Crystal Malt - 120L	0.1 kg (3.8%)	72 %	400
Grain	Strzegom Pilznieński	0.5 kg (19.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	15 g	60 min	15.5 %
Boil	Cascade	10 g	10 min	6 %
Whirlpool	Cascade	10 g	0 min	6 %
Dry Hop	Cascade	30 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Hibiskus	50 g	Boil	20 min