

Hibiscus Tea Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (90.9%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (9.1%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Simcoe | 5 g | 60 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 10 g | 10 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 20 g | 5 min | 13.2 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 5 min | 17.2 % |
| Dry Hop | Simcoe | 30 g | 7 day(s) | 13.2 % |
| Dry Hop | Enigma (AUS) | 20 g | 7 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | hibiscus | 70 g | Boil | 5 min |

| | | | | |
|-------|---------------------------------|------|-----------|----------|
| Spice | herbata basilur nuwara eliya | 10 g | Boil | 0 min |
| Spice | hibiscus | 30 g | Secondary | 7 day(s) |