

# Hibiskus Ale

- Gravity **11.7 BLG**
- ABV ---
- IBU **77**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4 kg (88.9%)	80 %	6
Grain	Caraamber	0.25 kg (5.6%)	75 %	59
Grain	Weyermann - Carapils	0.25 kg (5.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	75 min	9.5 %
Boil	Amarillo	15 g	65 min	9.5 %
Boil	Amarillo	15 g	55 min	9.5 %
Boil	Citra	15 g	20 min	12 %
Boil	Citra	15 g	10 min	12 %
Boil	Citra	15 g	5 min	12 %
Boil	Citra	15 g	0 min	12 %
Dry Hop	Citra	40 g	14 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Herb	Hibiskus	200 g	Boil	30 min