

# hibiskus ipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **51**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **5 %**
- Size with trub loss **94.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **113.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **90 liter(s)**
- Total mash volume **120 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	20 kg (66.7%)	80 %	4
Grain	Karmelowy Jasny 30EBC	5 kg (16.7%)	75 %	30
Grain	Strzegom Pale Ale	5 kg (16.7%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	200 g	60 min	4 %
Aroma (end of boil)	Citra	100 g	20 min	12 %
Aroma (end of boil)	Galaxy	100 g	20 min	15 %
Dry Hop	Citra	100 g	7 day(s)	12 %
Dry Hop	Galaxy	100 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	57.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	hibiskus	100 g	Boil	60 min