

Rooibos & Hibiskus & Citrus & Vanilla Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **4.9**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.9 kg (41.4%)	82 %	4
Grain	Viking Wheat Malt	1.7 kg (37%)	83 %	5
Grain	Oats, Flaked	0.5 kg (10.9%)	80 %	2
Grain	Weyermann - Carapils	0.25 kg (5.4%)	78 %	4
Grain	Abbey Malt Weyermann	0.24 kg (5.2%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Rooibos Superior	50 g	Boil	10 min
Flavor	Hibiskus	50 g	Boil	10 min

Flavor	skórka pomarańczowa	5 g	Boil	5 min
Flavor	skórka cytrynowa	5 g	Boil	5 min
Flavor	wanilia	2 g	Boil	5 min
Flavor	kardamon	1 g	Boil	5 min
Water Agent	Chlorek wapnia	4 g	Boil	60 min
Water Agent	Siarczan magnezu	1 g	Boil	60 min
Fining	whirlfloc	1 g	Boil	5 min

Notes

- 2,5ml k. fosforowego do zacierania
2,5ml do wyśładzania
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