

Hibiskus Mango Blond

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **5.1**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Pale ale | 1.7 kg (79.1%) | 80 % | 5 |
| Grain | Karmelowy jasny 30 EBC | 0.25 kg (11.6%) | 80 % | 30 |
| Grain | Monachijski | 0.2 kg (9.3%) | 80 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Galena | 5 g | 60 min | 13 % |
| Boil | Cascade | 5 g | 30 min | 6 % |
| Aroma (end of boil) | Cascade | 10 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| US -05 | Ale | Dry | 5.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------|--------|-----------|----------|
| Spice | Hibiskus | 175 g | Secondary | 4 day(s) |
| Spice | Mango pulpa | 425 g | Secondary | 7 day(s) |