

# Hibiskus Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (51.6%)	80 %	5
Grain	Pszeniczny	2.5 kg (43%)	85 %	4
Grain	Karmelowy Czerwony	0.314 kg (5.4%)	75 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	40 g	60 min	6 %
First Wort	Marynka	10 g	60 min	9.5 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %
Dry Hop	Cascade	30 g	2 day(s)	6 %
Dry Hop	Citra	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM

## Extras

Type	Name	Amount	Use for	Time
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Herb	Hibiskus	20 g	Boil	5 min
Herb	Hlbiskus - herbatka	180 g	Secondary	1 day(s)