

## hibiskus pale ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **5.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Monachijski	1 kg (15.2%)	80 %	16
Grain	Weyermann - Carapils	0.1 kg (1.5%)	78 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.6%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	250 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	hibiskus	150 g	Secondary	5 day(s)