

# hibiskus pale ale

- 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) |