

# Hibiscus Wheat Ale - 4.7%

**American Wheat Beer**  
Author: The Thirsty Otter  
  
Type: All Grain

IBU : 18 (Tinseth)  
BU/GU : 0.4  
Colour : 8 EBC  
Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.032  
Original Gravity : 1.044  
Final Gravity : 1.008

**Fermentables (1.04 kg)**  
525 g - Pale Wheat Malt 3 EBC (50.5%)  
^ The Malt Miller (UK) MAL-00-047  
500 g - Pale Ale Malt 6 EBC (48.1%)  
^ The Malt Miller (UK) MAL-00-010  
15 g - Red X 30 EBC (1.4%)  
^ The Malt Miller (UK) MAL-00-020  
34 g - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

**Hops (6 g)**  
30 min - 3 g - Magnum - 10.7% (12 IBU)  
^ The Malt Miller (UK) HOP-06-009  
10 min - 3 g - Magnum - 10.7% (6 IBU)  
^ The Malt Miller (UK) HOP-06-009

**Miscellaneous**  
Mash - 0.29 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.76 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.17 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.51 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.9 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Mash - 3.12 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
Sparge - 5.76 l - NL Spa Reine Flat Mineral W...  
^ AH (NL)  
60 min - Boil - 0.15 g - Lipohop K  
^ The Malt Miller (UK) CH-03-013  
10 min - Boil - 0.06 g - Lallemand Servomyces  
^ Lot # 154001112904ABV  
^ Brouwstore (NL) 050.620.4  
10 min - Boil - 1 items - Wort Chiller  
^ Brouwstore (NL) 057.020.20  
Flameout - 50 g - Hibiscus  
^ Holland & Barrett (NL) 039039  
Bottling - 15 items - 33 cl Steinie bottle (s...  
^ Brouwstore (NL) 017.500.0

**Yeast**  
0.5 pkg - Fermentis Safale American US-05

**01 Brouwpunt 5L (60min) (rev 4)**

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.12 L  
Sparge Water : 5.76 L  
Boil Time : 60 min  
Total Water : 8.88 L



Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**  
01 One Step Mash (45 min)  
73.3 °C - Strike Temp  
67 °C - 45 min - Temperature

**Fermentation Profile**  
01 Ale + DR + Conditioning  
20 °C - 10 days - Primary  
23 °C - 4 days - Diacetyl rest  
20 °C - 42 days - Conditioning

**Water Profile**  
NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
Ca 55 Mg 15 Na 46 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2  
Mash pH: 5.4  
Sparge pH: 6

**Measurements**

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:

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## Recipe Notes

Steep Hibiscus tea for 8 minutes @ Flame out.