

## 38 Hibiscus Wheat Ale - 4.7%

### American Wheat Beer

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Type: All Grain

IBU : 19 (Tinseth)  
Colour : 7 EBC  
Carbonation : 2.7 CO2-vol

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

### Fermentables (1.07 kg)

525 g - Pale Wheat Malt 3 EBC (49%)  
500 g - Pale Ale Malt 6 EBC (46.6%)  
32 g - Sugar, Table (Sucrose) 2 EBC (3%)  
15 g - Red X 30 EBC (1.4%)

### Hops (6 g)

30 min - 3 g - Magnum - 10.7% (13 IBU)  
10 min - 3 g - Magnum - 10.7% (6 IBU)

### Miscellaneous

Mash - 2.53 ml - Calcium Chloride (CaCl2) 33...  
Mash - 0.54 g - Epsom Salt (MgSO4)  
Mash - 1.3 ml - Lactic Acid 80% 80%  
Mash - 3 items - pH paper strips 5.2 - 6.8  
60 min - Boil - 0.15 g - Lipohop K  
10 min - Boil - 0.06 g - Lallemand Servomyces  
10 min - Boil - 1 items - Wort Chiller  
Flameout - 50 g - Hibiscus  
Bottling - 15 items - 33 cl Steinie bottle (s...

### Yeast

0.5 pkg - Fermentis Safale American US-05

### 01 Brouwput 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

Ale  
20 °C - 10 days - Primary  
20 °C - 45 days - Conditioning

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...  
Ca 75 Mg 15 Na 67 Cl 60 SO 68

SO/Cl ratio: 1.1  
Mash pH: 5.41

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



7 EBC

### Recipe Notes

Steep Hibiscus tea for 8 minutes @ Flame out.  
Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).