

Hibiscus Wheat Ale

Original source: thebeveragepeople.com

If applicable, recipe adapted to Imperial measurements as well as for availability of ingredients in South Africa

This beer is pinkish-gold in hue; has a light floral aroma; and crisp, slightly tart, refreshing flavours. A delightful beer for quaffing on the deck in summer.

20 litres; OG = 1.058; FG = 1.015; IBU = 18.2; ABV = 5.3% (calculated; actual values may vary)

Ingredients:

- 1.8kg pale malt
- 1.8kg red wheat malt OR substitute 1.7kg of wheat malt + 100g of Carared
- 450g honey malt OR substitute 400g Crystal 20L + 50g Melanoidin malt
- 450g Carapils malt
- 230g Belgian aromatic malt
- 5ml / 1tsp Irish Moss (10 minutes)
- 8g Perle hops (60 minutes) (9.5 IBU)
- 8g Perle hops (30 minutes) (3.3 IBU)
- 15g Spalt hops (30 minutes) (2.7 IBU) OR substitute 4.5g Perle hops
- 30g Spalt hops (5 minutes) (2.7 IBU) OR substitute 9g Perle hops
- 1 packet #1010 American Wheat yeast OR Fermentis WB06 OR Brewferm Blanche

Spices &/or Herbs:

- 70g dried hibiscus flower petals, crushed

Brewing Instructions:

- Mash in grains at 65°C and hold for 1 hour.
- Mash out and sparge at 77°C.
- Use a 60 minute boil, adding hops and hibiscus petals as indicated above.
- Ferment at 16 – 21°C for primary and secondary (17°C is ideal).

Recipe from: www.BrewingWithSpicesAndHerbs.co.za 