

# Africa IIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **105**
- SRM **11.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	4.5
Grain	SŁÓD KARMELOWY 400 EBC	0.3 kg (4.4%)	70 %	400
Grain	Pszeniczny	1 kg (14.7%)	85 %	4.2
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Marynka	20 g	60 min	10 %
Boil	African Queen	10 g	30 min	11 %
Boil	Southern Passion	10 g	30 min	10.4 %
Aroma (end of boil)	African Queen	20 g	15 min	11 %
Aroma (end of boil)	Southern Passion	20 g	15 min	10.4 %
Whirlpool	African Queen	20 g	20 min	11 %
Whirlpool	Southern Passion	20 g	20 min	10.4 %
Dry Hop	African Queen	50 g	4 day(s)	11 %
Dry Hop	Southern Passion	50 g	4 day(s)	10.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Slant	200 ml	Danstar