

# African 25l

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **7.7**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.5 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1 kg (15.7%)   | 79 %  | 16  |
| Grain | Strzegom Wiedeński         | 1 kg (15.7%)   | 79 %  | 10  |
| Grain | Viking Pale Ale malt       | 3.5 kg (54.9%) | 80 %  | 5   |
| Grain | Pszeniczny                 | 0.5 kg (7.8%)  | 85 %  | 4   |
| Grain | Cara Gold Castlemalting    | 0.38 kg (6%)   | 78 %  | 120 |

## Hops

| Use for   | Name             | Amount | Time     | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil      | southern passion | 10 g   | 60 min   | 11.7 %     |
| Boil      | african queen    | 10 g   | 60 min   | 13.5 %     |
| Boil      | southern passion | 20 g   | 10 min   | 11.7 %     |
| Boil      | african queen    | 20 g   | 10 min   | 13.5 %     |
| Dry Hop   | southern passion | 50 g   | 4 day(s) | 11.7 %     |
| Whirlpool | southern passion | 20 g   | 20 min   | 11.7 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type | Name    | Amount | Use for | Time   |
|------|---------|--------|---------|--------|
| Herb | aframon | 5 g    | Boil    | 60 min |