

# African IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **8.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55.6%)	80 %	5
Grain	Strzegom Karmel 150	0.4 kg (7.4%)	75 %	150
Grain	Żytni	1 kg (18.5%)	85 %	8
Grain	Pszeniczny	1 kg (18.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	u1/108	12 g	50 min	17.7 %
Aroma (end of boil)	XJA 436	20 g	10 min	15.2 %
Aroma (end of boil)	southern dawn	15 g	10 min	13.5 %
Aroma (end of boil)	u1/108	18 g	10 min	17.7 %
Dry Hop	u1/108	20 g	5 day(s)	17.7 %
Dry Hop	XJA/436	30 g	5 day(s)	15.2 %
Dry Hop	southern dawn	35 g	5 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale