

# Voss africa ipa

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **12.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.4 liter(s)**
- Total mash volume **0.6 liter(s)**

## Steps

- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **0.4 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **30 min** at **70C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type           | Name                       | Amount       | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 2 kg (93%)   | 80 %  | 45  |
| Grain          | Płatki owsiane             | 0.15 kg (7%) | 60 %  | 3   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | African Queen     | 15 g   | 60 min   | 11.8 %     |
| Aroma (end of boil) | African Queen     | 35 g   | 0 min    | 11.8 %     |
| Dry Hop             | Southerem passion | 50 g   | 2 day(s) | 12.9 %     |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 300 ml | Fermentum Mobile |

## Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Flavor | Curacao                    | 20 g   | Boil    | 15 min |
| Flavor | Skurka słodkiej pomarańczy | 20 g   | Boil    | 15 min |