

African Passion 2021

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg Wheat Malt	3.9 kg (63.9%)	82 %	5
Grain	Viking Pilsner malt	1.7 kg (27.9%)	82 %	4
Grain	castlemalting oat	0.5 kg (8.2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	African Queen	12 g	20 min	13.5 %
Boil	southern passion	12 g	20 min	12.9 %
Aroma (end of boil)	African Queen	15 g	7 min	13.5 %
Aroma (end of boil)	southern passion	15 g	7 min	12.9 %
Dry Hop	African Queen	70 g	3 day(s)	13.5 %
Dry Hop	southern passion	70 g	3 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	75 ml	---

Notes

- Woda Kranówka : RO 1:1
Do zacierania 3ml Chlorku wapnia
Badanie Ph i obniżenie kwasem mlekowym do 5.2

Do wysładzania woda z Ph 5.2
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