

# 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