

# African Pale Ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **8.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pale Ale	3 kg (53.6%)	80 %	8
Grain	Strzegom Monachijski typ I	1 kg (17.9%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (17.9%)	79 %	10
Grain	Weyermann pszeniczny jasny	0.3 kg (5.4%)	80 %	6
Grain	Cara Gold Castlemalting	0.3 kg (5.4%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	african queen	10 g	50 min	14 %
Boil	southern passion	10 g	50 min	11.7 %
Boil	african queen	10 g	15 min	14 %
Boil	southern passion	10 g	15 min	11.7 %
Aroma (end of boil)	african queen	10 g	5 min	14 %

Aroma (end of boil)	southern passion	10 g	5 min	11.7 %
Whirlpool	african queen	20 g	0 min	14 %
HopStand 20 min				
Whirlpool	southern passion	20 g	0 min	11.7 %
HopStand 20 min				
Dry Hop	southern passion	50 g	4 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	Fermentis