

# AFRICAN QUEEN

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **50**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

| Type  | Name     | Amount         | Yield | EBC |
|-------|----------|----------------|-------|-----|
| Grain | Pale Ale | 4 kg (88.9%)   | 80 %  | 5   |
| Grain | Carahell | 0.5 kg (11.1%) | 77 %  | 26  |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | African Queen | 20 g   | 60 min   | 11 %       |
| Boil    | African Queen | 20 g   | 30 min   | 11 %       |
| Boil    | African Queen | 20 g   | 10 min   | 11 %       |
| Dry Hop | African Queen | 50 g   | 7 day(s) | 11 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |