

Afrykańska IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **6.3**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **63 C**, Time **25 min**
- Temp **67 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **25 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (68.4%)	80 %	5
Grain	Słód pszeniczny Bestmalz	0.6 kg (15.8%)	82 %	5
Grain	Strzegom Monachijski typ II	0.6 kg (15.8%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	T90 blend 50g RPA	30 g	15 min	13.8 %
Whirlpool	T90 blend 50g RPA	30 g	10 min	13.8 %
Dry Hop	T90 blend 50g RPA	40 g	1 day(s)	13.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	5 g	Boil	10 min
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