

## [TB] African IPA 15BLG

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **90**
- SRM **7.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **67 C**, Time **0 min**
- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (54.7%)	80 %	5
Grain	Monachijski	1 kg (15.6%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (15.6%)	79 %	10
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	Cara Gold	0.4 kg (6.3%)	75 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	African Queen	15 g	60 min	13.5 %
Boil	Mech irlandzki	5 g	15 min	1 %
Boil	Southern Passion	30 g	10 min	11.7 %
Boil	African Queen	15 g	10 min	13.5 %
Aroma (end of boil)	Southern Passion	70 g	20 min	11.7 %
Aroma (end of boil)	African Queen	20 g	20 min	13.5 %
Dry Hop	Southern Passion	50 g	7 day(s)	11.7 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's