

# Zachód nad Sawanną (African IPA)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- 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 **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%)	100 %	5
Grain	Monachijski	1 kg (15.6%)	90 %	16
Grain	Strzegom Wiedeński	1 kg (15.6%)	90 %	10
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	Cara Gold	0.4 kg (6.3%)	80 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	African Queen	15 g	60 min	13.5 %
Boil	Southern Passion	30 g	10 min	10.5 %
Boil	African Queen	15 g	10 min	13.5 %
Whirlpool	Southern Passion	70 g	20 min	10.5 %
Whirlpool	African Queen	20 g	20 min	13.5 %
Dry Hop	Southern Passion	50 g	4 day(s)	10.5 %

## Yeasts

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