

African 20l

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **53**
- SRM **7.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 0.75 kg (14.7%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 0.75 kg (14.7%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 3 kg (58.8%) | 80 % | 5 |
| Grain | Pszeniczny | 0.3 kg (5.9%) | 85 % | 4 |
| Grain | Cara Gold Castlemalting | 0.3 kg (5.9%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | southern passion | 8 g | 60 min | 11.7 % |
| Boil | african queen | 8 g | 60 min | 13.5 % |
| Boil | southern passion | 15 g | 10 min | 11.7 % |
| Boil | african queen | 15 g | 10 min | 13.5 % |
| Dry Hop | southern passion | 40 g | 4 day(s) | 11.7 % |
| Whirlpool | southern passion | 17 g | 20 min | 11.7 % |
| Whirlpool | african queen | 17 g | 20 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |