

African IPa 15 TB

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **76**
- SRM **8.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

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

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (51.5%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (14.7%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (14.7%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.4%) | 81 % | 6 |
| Grain | Cara Gold | 0.4 kg (5.9%) | 75 % | 120 |
| Grain | Płatki jęczmienne | 0.4 kg (5.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------|--------|----------|------------|
| Boil | Chinook | 50 g | 60 min | 13 % |
| Boil | southern passion | 30 g | 10 min | 11 % |
| Boil | african queen | 30 g | 10 min | 13 % |
| Whirlpool | southern passion | 70 g | 0 min | 11 % |
| 80st 20min | | | | |
| Whirlpool | african queen | 20 g | 0 min | 13 % |
| Dry Hop | southern passion | 50 g | 3 day(s) | 11 % |