

# African IPa 15 TB

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- 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 %
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Whirlpool	african queen	20 g	0 min	13 %
Dry Hop	southern passion	50 g	3 day(s)	11 %