

# African Passion 2020

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **6.3**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.7 kg (51.5%)	81 %	6
Grain	simpson - munich malt	0.7 kg (21.2%)	80 %	24
Grain	Viking Pilsner malt	0.5 kg (15.2%)	82 %	4
Grain	viking caramel pale	0.2 kg (6.1%)	77 %	8
Grain	BESTMALZ - Best Wheat Malt	0.2 kg (6.1%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	African Queen	10 g	15 min	13.5 %
Boil	Southern Passion	10 g	15 min	11.7 %
Aroma (end of boil)	African Queen	5 g	5 min	13.5 %
Aroma (end of boil)	Southern Passion	5 g	5 min	11.7 %
Dry Hop	African Queen	35 g	4 day(s)	13.5 %
Dry Hop	Southern Passion	35 g	4 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---