

# African Pombe

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **46**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy     | 2 kg (40.4%)   | 80 %  | 4   |
| Grain | Strzegom Pale Ale        | 2.7 kg (54.5%) | 79 %  | 6   |
| Grain | Karmelowy Jasny<br>30EBC | 0.25 kg (5.1%) | 75 %  | 30  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Bravo      | 25 g   | 30 min   | 13.7 %     |
| Boil                | Centennial | 15 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Centennial | 15 g   | 5 min    | 9.5 %      |
| Dry Hop             | Centennial | 20 g   | 3 day(s) | 9.5 %      |
| Dry Hop             | Cascade    | 20 g   | 3 day(s) | 7.1 %      |
| Dry Hop             | Citra      | 25 g   | 3 day(s) | 13.5 %     |

## Yeasts

| Name                | Type | Form   | Amount | Laboratory       |
|---------------------|------|--------|--------|------------------|
| FM600 African pombe | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | WHIRLFLOC | 1.5 g  | Boil    | 10 min |