

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 Pilzneński | 2 kg (40.4%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 2.7 kg (54.5%) | 79 % | 6 |
| Grain | Karmelowy Jasny 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 |