

Afro

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **21.8**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (81.6%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.1 kg (2%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.1 kg (2%) | 68 % | 601 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (2%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2%) | 68 % | 1200 |
| Grain | Płatki orkiszowe | 0.2 kg (4.1%) | 80 % | 4 |
| Adjunct | Pszenica niesłodowana | 0.3 kg (6.1%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Simcoe | 25 g | 15 min | 13.2 % |
| Dry Hop | Simcoe | 50 g | 1 day(s) | 13.2 % |

| | | | | |
|---------|--------|------|----------|------|
| Dry Hop | Mosaic | 25 g | 1 day(s) | 10 % |
| Dry Hop | Citra | 25 g | 1 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11.5 g | --- |

Notes

- Fermentacja 16 stopni.
Mar 1, 2020, 1:04 PM