

# Afrykańska IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **67**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (75.3%)	80 %	5
Grain	Oats, Flaked	0.4 kg (5.5%)	80 %	2
Grain	Wheat, Flaked	0.4 kg (5.5%)	77 %	4
Grain	Strzegom Pilzneński	1 kg (13.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	7.8 %
Boil	Izabella	30 g	60 min	5.1 %
Boil	N1/69	15 g	20 min	13.5 %
Boil	African Queen	15 g	20 min	13.5 %
Boil	N1/69	10 g	10 min	13.5 %
Boil	African Queen	10 g	10 min	13.5 %
Boil	N1/69	10 g	5 min	13.5 %
Boil	African Queen	10 g	5 min	13.5 %
Aroma (end of boil)	N1/69	15 g	1 min	13.5 %
Aroma (end of boil)	African Queen	15 g	1 min	13.5 %
Dry Hop	N1/69	50 g	3 day(s)	13.5 %

Dry Hop	African Queen	50 g	3 day(s)	13.5 %
---------	---------------	------	----------	--------